

Yummy

≡ super easy ≡ PARTY-PERFECT DISHES (TURN TO PAGE 62)

✱ EASY MEALS EVERY DAY

NOVEMBER 2015

**POTLUCK
SPECIAL**

45 MUST-
ORDERS
your guests
will love

GEAR UP
— for the —
HOLIDAYS!
50+ recipes to help
you get ready
for the season

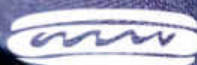
including:

ROAST CHICKEN WITH
LONGGANISA-RICE STUFFING
TWO-CHEESE
ADOBO CREAM PASTA
JAPANESE-STYLE
STEAK FRIED RICE
BAKED SALMON WITH
PARMESAN & DILL
APPLE & DATE CUPCAKES
SEVEN-LAYER TACO DIP
SLOW-ROASTED BEEF WITH
DRY SPICE RUB
ESPRESSO-CHOCOLATE LAVA
CAKE WITH CARAMEL FILLING

Pumpkin, Sausage, and Spinach Lasagna
(recipe on page 63)

Whip up a
**VIETNAMESE
FEAST @ home**

⚡ **COOK** with ⚡
COFFEE ⚡
+ TIPS FOR THE PERFECT BREW


HAVE A HOTDOG
4 recipes to try



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NOVEMBER 2015

ONLINE EXCLUSIVE!

Log on to Yummy.ph
to get the recipe for
Creamy Tomato and
Salmon Linguine.



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OOOPS! In our October issue, the photography for *Over the top* on page 38 should have been credited to Miguel Nacianceno. In the *50 Favorite Desserts* booklet, the photos for the Triple Chocolate Chunk Cookie by Aly's Cookie Bar and the Salted Double Chocolate Cookie by Dean and Deluca were inadvertently switched. The editors deeply regret these errors.



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editor's note



Let's party!

First things first: Come and join us on November 7, Saturday, at Metrotent in Metrowalk for Yummy Eats 2015! We've invited more than 50 of our favorite chefs, home-based businesses, and purveyors for a day of discovering the newest dishes in town: Cookies, cakes, beer, coffee, *lechon*, *chicharon*—you name it, we've got it! Since the holidays are fast approaching, take the opportunity to work on your Christmas list. After all, food is probably the most universally appreciated gift. And don't forget to say hello; we'd love to meet you!

If you can't join us at Yummy Eats, don't worry! This issue is packed with just as many new food finds. Check out "Get the party started" on page 72 for 36 festive food orders, including baked truffle pasta with prosciutto crisps, Momofuku-style pork buns, and glorious brown sugar-glazed smoked ham. Is your mouth watering yet? Our November edition is also dedicated to helping you plan for the coming celebrations. "Potluck perfect" on page 62 and "Make + Buy + Order" on page 42 offer super easy strategies to put an impressive spread on the table with the least amount of effort. Finally, if you're a coffee lover like I am, flip to page 52 for seven easy, tasty recipes, both savory and sweet, all infused with a shot or two of espresso.

Before I end, I'd like to share with you another *Yummy* milestone. We've just reached two million (yes, two million!) fans on Facebook—all because of you. We promise to continue churning out everyday meals that warm both the tummy and the heart. Our deepest gratitude goes out to all of you.

And on that note, let's take on November, shall we? It's time to celebrate!

Paulynn Chang Afable
Editor in chief
paulynn@yummy.ph

Yummyeats 2015
A Holiday Food Festival

Save the date!
Check out the best food finds from more than 50 concessionaires from all over the metro. See you at 10 a.m. on November 7 (Saturday), at the Metrotent on Meralco Avenue, Pasig City!



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Knorr

"Ang Knorr Broth na nagpapasarap ng sabaw, pinapasarap din ang masarsang ulam."

Joanhe Limonanco

Chef Joanhe Limonanco-Gendrano
Executive Chef, Unilever Food Solutions



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Yummy

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Yummy Ideas

IT'S TIME TO PARTY!

Whet your guests' appetites with fast, easy, tasty starters.

ROASTED POTATOES WITH SOUR CREAM AND CHORIZO

Here's how to make roasted potatoes even better: Top them with a dollop of sour cream and savory chorizo! To make: Preheat oven to 375°F. Mix together **1 teaspoon garlic powder**, **1 teaspoon paprika**, **1 teaspoon sea salt**, and **1/4 teaspoon freshly ground black pepper**; set aside. Slice **450 grams baby potatoes in half**. Add **1/4 cup olive oil** and spice mix; toss well to coat. Arrange potatoes in 1 layer, cut-side up, on a baking sheet. Roast for 20 to 30 minutes or until golden brown and edges are crisp. Let cool slightly. Fry **75 grams chorizo de bilbao** (minced) until edges are brown. Drain excess oil. Arrange potatoes on a serving tray. Top each with **1 teaspoon sour cream**, **1/4 teaspoon chorizo**, and **fresh oregano**. **Makes 26 to 30.**

Bite-sized beauties

Yummy Ideas



Take a dip



MINI PANCAKES WITH HAM AND MANGOES

Who says pancakes are only for breakfast? Make savory mini pancakes for your next party. To make: Prepare **1 (200-gram) box pancake mix** according to package directions. Melt **2 to 3 tablespoons butter** on a nonstick pan. Cooking in batches, drop pancake batter by the tablespoon onto pan. Cook until bubbly on top then flip to cook other side. Smear each pancake with **1 teaspoon cream cheese** and top with sliced **ham**, sliced **mangoes**, quartered **cherry tomatoes**, and **cilantro** leaves. **Makes 24.**



Savory twist

SPINACH-MUSHROOM DIP

Kick things off the classic way with the tried-and-tested spinach-and-mushroom combo! To make: Blanch **125 grams spinach leaves** for 30 seconds or until bright green; immediately plunge in ice-cold water. Place leaves on a clean kitchen towel, wring out liquid, and chop finely; set aside. Melt **2 to 3 tablespoons butter** (do not brown). Sauté **1 cup sliced button mushrooms** for 2 minutes; season with **salt** and **pepper**. Pulse **1/2 cup cream cheese** (softened), **100 grams mozzarella cheese** (diced), chopped spinach leaves, and sautéed mushrooms in a food processor until creamy. Adjust seasoning as needed. Refrigerate until ready to use. Before serving, microwave for 1 minute or until cheese is melted. Serve with **crostini** or **crackers**. **Makes 1 1/2 cups.**

BAKED THREE-CHEESE TOMATOES WITH BASIL

Throwing an Italian feast? This starter will blend right in. To make: Preheat oven to 375°F. Slice **4 large salad tomatoes** into 1/4-inch-thick rounds; arrange on a parchment paper-lined baking tray. Season with **salt** and **pepper**. Divide **80 grams cheddar cheese**, **50 grams grated Parmesan cheese**, and **80 grams Havarti or fontina cheese** among tomato slices. Bake for 10 to 15 minutes or until cheese is bubbly. Sprinkle with **basil strips**. Serve immediately. **Makes 12 to 16.**



No-carb pizza

APPLE PIE COCKTAIL

TURN YOUR FAVORITE TREAT INTO AN ALCOHOL-INFUSED BEVERAGE. IT'S A DESSERT-AND-DRINK MASH-UP THAT'LL GET THE PARTY STARTED!

Combine **1 cup apple juice**, **1/4 cup vodka**, **1 teaspoon brown sugar**, **1/4 teaspoon vanilla extract**, and **1/4 teaspoon ground cinnamon** in a pitcher or shaker; mix to combine. Pour into a **brown sugar-rimmed glass**. Add **ice** and **2 tablespoons diced Red Delicious apples**. Garnish with a **cinnamon stick**, if desired.
Serves 1.



The TRY-IT TASTE-IT Row



ALL (NUT) BUTTERED UP

Taking the healthier route doesn't have to be bland and boring. Made By Max's all-natural nut butters come in an assortment of tasty flavors—from a light Almond Butter Cinnamon Vanilla variant to a chocolaty Cashew Butter Crunchy Cacao. Eat them straight off a spoon, smeared on bananas, or as muffin frosting—all healthy and delicious! For inquiries and orders, email madebymax@gmail.com.



DOUBLE THE FUN

No birthday is complete without a festive cake! Red Ribbon's new Double Deck Dedication Cake is the perfect way to celebrate, and it's budget-friendly, too. Enjoy two layers of rich, fudgy cake topped with colorful sugar confetti and have the best celebration yet! Available at all Red Ribbon outlets nationwide.

THE WONDER BEAN

Trust Miracle Soybean Food to churn out only premium, high-quality, 100 percent food-grade, and non-GMO soybeans—whipping up the tastiest tofu products in the process. Enjoy silky or firm tofu, soya milk in flavors like chocolate and strawberry, savory meals like tofu *sisig*, and flavored *taho*. They're definitely good for you! Available at leading supermarkets.



→ TERRIFIC TOOL

DIGITAL KITCHEN SCALE

We'd like to let you in on a little secret: This handy helper can actually make you a better cook and a healthier eater!

● ON POINT

Weighing ingredients (like pasta, meat, and flour, sugar, and salt for baking) is a faster, easier way to get reliable, precise, and consistent measurements. Using a kitchen scale also requires less cleanup compared to using several measuring cups.

● ALL ABOUT THE TARE

Armed with the tare feature (which enables the scale to reset to zero), this tool allows you to weigh multiple items in a single container. Simply press the tare button before adding the next ingredient.

● HEALTHY EATING

A digital kitchen scale is a great way to keep your portions in check, making it easier for you to count calories and keep track of nutrition information.



Digital Kitchen Scale, P3,099, Crate & Barrel

Yummy Ideas

Bookmark it!

{ Dine x Design }

Love food, entertaining, and everything pretty? Then dive right into Dine x Design! Get inspired by Los Angeles-based food-and-lifestyle consultant Kristin Guy as she shares beautifully made products for your kitchen and dining table, plus the awe-inspiring stories of the makers behind them. Whether you're into gorgeous, one-of-a-kind ceramics or have a knack for whipping up themed feasts, you'll surely find something to love in her carefully curated site. It's a visual feast for the creative mind! Visit the blog at www.dinexdesign.com.

BOOKSHELF

WHAT WE'RE
READING
THIS MONTH



■ There's something magical about gathering around the dining table and sharing a delicious meal with those you love most. No one knows this better than Karen Mordechai, the mind behind Sunday Suppers,

a Brooklyn-based food community and blog that glorifies food-centric get-togethers. A photographer and stylist by profession, Karen started Sunday Suppers in her small apartment with the sole concept of simply feeding and entertaining friends, and the idea completely took off. **Sunday Suppers: Recipes + Gatherings** by Karen Mordechai (P1,299, Fully Booked) is a tome that will inspire you to gather and feast—from brunch to picnics to birthday parties. It's a wonderful reminder to slow down, eat well, and remain present in the company of kindred spirits.



Yummy FOOD ADDITION

Strawberry Milk

You'll be surprised at how easy it is to make this childhood favorite from scratch!

Boil **250 grams strawberries** (hulled and quartered) and **½ cup sugar** in a saucepot over medium-high heat. Lower heat and simmer for 12 to 15 minutes or until soft. Strain into a bowl (you can include pulp bits for a chunkier syrup) and allow to cool. Divide strawberry syrup among 3 glasses; pour **1 to 1½ cups chilled Arla milk** into each glass. Stir and serve. **Serves 3.**



PHOTOGRAPHY: TOTO LABRADOR AND COURTESY OF ARLA MILK. RECIPE & STYLING: TRINKA GONZALES. TEXT: REGINE RAHAEL (BOOKSHELF AND BOOKMARK IT!).

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Yummy LESSON

HOW TO PEEL AND DEVEIN SHRIMP

THE DILEMMA You love shrimp, but you're intimidated by the seemingly tedious prep work that cooking it involves. Should you just stick to peeled and deveined shrimp from the supermarket? How do you do it at home anyway?

THE SOLUTION Sure, prepared shrimp is readily available in supermarkets, but peeling and deveining shrimp on your own comes with a lot of benefits: You're guaranteed of quality and freshness; you save cash; and you get to keep the shells and heads to make stock! The best part is that the prep work is easier than you think.

The easiest way to peel shrimp is with your hands. Start by twisting and pulling its head off. Next, pull off its legs and dig under the shell to remove it. Last, tug off the tail. Depending on your recipe, you can prep shrimp in three ways: completely peeled, head-on, or tail-on. To devein it, simply run a knife along its back, making a shallow cut. Remove the black vein that runs through it with the tip of your knife.

We asked:

WHAT DO YOU BRING TO POTLUCK PARTIES DURING THE HOLIDAY SEASON?

"I always bring *puto* and *biko* made with purple sticky rice. I make sure to whip up a big batch and have take-home packaging on hand so that my friends get to bring some home after the party." —**Grace Jimenez**

"My friends and I are very fond of seafood, so whenever there's a potluck party, you can expect me to show up with shrimp and crab. For dessert, caramel bars are my go-to." —**Cherrie Villacorte-Palino**

"Chicken and yellow rice, colored pasta salad, and peach cobbler from me!" —**Debbie Thisse Gainey**

"I bring any of my desserts and baked goods. My Orange Sponge Cake has become a family favorite since I started making it five or six years ago." —**Issa Luzada**

"I bring mini apple pies shaped like roses by the dozens. They're actually quite easy to make, and they never fail to impress guests." —**Joci Tyra**

"I love bringing *igado* to gatherings. *Kalamay* and *biko* make for wonderful desserts." —**Abraham Acaademia**

"My taco casserole is always a big hit!" —**Cynthia Lewis**

Next question: WHAT GIFT WOULD YOU GIVE FOOD LOVERS THIS CHRISTMAS?

POST YOUR ANSWERS ON WWW.FACEBOOK.COM/YUMMYMAGAZINE, AND CHECK OUT NEXT MONTH'S ISSUE FOR YOUR YUMMY IDEAS.



Cook like a Chef

with
chef Sheilla Lopez



Serves: 4
Prep Time: 15 minutes
Cooking Time: 15 minutes



Hoisin Chicken Stir-fry with Fresh Herbs and Vermicelli Noodles

- 120 grams Sapporo Vermicelli Noodles, uncooked
- 2 liters Boiling Water
- 2 tablespoons Canola Oil
- 500 grams Ground Chicken
- 1 tablespoon Canola Oil

- 1/2 cup Hoisin Sauce
- 3 tablespoons Rice Vinegar
- 2 tablespoons White Sugar
- 1 tablespoon Garlic, chopped finely
- 1 medium Red Bell Pepper, cut into small dice
- 1/4 cup Basil Leaves, finely sliced

- 3 tablespoons Coriander leaves, roughly chopped
- 1 cup Flat Leaf Parsley leaves, roughly chopped
- 2 tablespoons Spring Onions, white part only and chopped finely
- Salt, if needed
- Chili Flakes, optional

Procedure:

1. Place noodles in a big bowl and pour hot water. When the noodles are al dente, drain and wash with cold water. Drain again and set aside. When the noodles have cooled down, add some canola oil to prevent from sticking.
2. Heat oil in a heavy skillet pan over medium heat. Add the garlic and cook until it becomes golden brown. Put the ground chicken and stir until it begins to color. Lightly season with salt and continue cooking until chicken is tender.
3. Stir in the hoisin sauce and rice vinegar and mix well to combine.
4. Add the spring onions, parsley, coriander, red bell pepper, and basil. Stir and cook for another 3 minutes to infuse the aroma of herbs.
5. Transfer the cooked noodles to a serving platter or shallow bowl and spoon over the chicken and herbs stir-fry. Garnish with chili flakes to give it a little kick. Serve while warm.

Nutrition Facts

- Calories 916
- Fat 27g
- Protein 48g
- Carbs 120g

vitamin-enriched energy-boosting packed with protein low in fat



Noodleliciously Healthy
www.sapporoproducts.com.ph

Yummy Ideas



STOP BY

True Home

There's good news for avid do-it-yourself fans! Home improvement store True Value has opened its younger, more sophisticated sister, True Home. Dedicated to those with discerning taste looking to spruce up their homes or add unique flair to their space, True Home offers a wide variety of items—from nifty kitchen tools to pretty tableware to practical storage tins. Aside from catering to your kitchen needs, you can also find great items for your bedroom, bathroom, and living room, too. True Home is a domestic goddess's haven, and a store any homemaker will visit again and again.

True Home is at 3/F Greenbelt 5, Makati City and 3/F Robinsons Magnolia, Quezon City

Flavor remains top priority in your cooking when the Olde Thompson Herb and Spice Rack (P2,495) is a mainstay on your kitchen counter.

Perfect for the baking enthusiast, the Joseph Joseph Nest Mix (P2,420) features an egg separator and three bowls with stainless-steel egg crackers and spouts for fuss-free pouring.

This Bar Set (P2,995) is the real deal, complete with a cocktail shaker, strainer, jigger, and the basic tools to help you whip up awesome drinks!

INGREDIENT SPOTLIGHT

KOREAN PEARS

Also called Asian pears, this fruit has a hard, crisp exterior and a juicy, sweet, tart interior. Because of its high water content, it isn't ideal for pies or jams. You can, however, enjoy it in salads, as a refreshing sweet snack, or as a sweetener for marinades. Korean pears range in color from green, yellow, and brown. Make sure to look for fragrant, firm fruits with minimal to no bruises on the skin.



Kitchen glossary

Mull

A process used to infuse flavor into beverages (think mulled wine, beer, and cider) by heating the drink with herbs, spices, sugar, or fruit. Spices like nutmeg, chocolate, cinnamon, and cloves, and herbs like rosemary, mint, and star anise are often used.

PHOTOGRAPHY: TOTO LABRADOR (STOP BY AND INGREDIENT SPOTLIGHT). TEXT: REGINE RAFAEL

Season's Greetings

Iced Mocha
Espresso



Forest Glam



Celebrate this holiday season with our irresistible Forest Glam temptation of soft dark chocolate flakes sprinkled donut topped with cherries & cool icing. Don't forget to complete this merry combo with our Iced Mocha Espresso -- a rich, creamy mocha goodness balanced with a smooth espresso shot. We wish you a wonderfully glam & glazzy holiday!



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Yummy Shopping



**Must-
buy!**

Say cheese!

Entertaining this weekend? Bring out the cheese plate for a super easy way to impress guests.

FUSS-FREE SERVING

This bamboo cheese board comes with a glass plate so you can bet strong-smelling or soft cheeses won't leave a trace on the pretty design. It also includes a four-piece knife set perfect for every type of cheese.

CONVENIENT STORAGE

After the party, store the knives in the board's built-in pull-out drawer. It comes complete with a magnetic strip so you're assured that your knives stay put.

EASY LIFE BAMBOO CHEESE BOARD

Bamboo cheese board with knives (P2,950) is available at Rustan's Department Store.



Dry run

Packed with vitamins and antioxidants and easy to eat and bring along, dried fruits make for excellent wholesome snacks. Enjoy them for dessert or as an afternoon treat.

FLAVOR BOMB

Because much of the water content has been removed, dried kiwis pack quite the flavor.

Munch on 'em as a snack, or add them to a bowl of oatmeal or yogurt for brekkie. **Dried kiwi, P72/100 grams, Rustan's Supermarket**

POWER UP

Use dried cranberries to whip up granola bars or mix them with nuts to make your own trail mix.

They definitely hit the right balance between sweet and sour.

Mariani sweetened dried cranberries, P197, Metro Market! Market!

DROPS OF GOLD

Dried apricots were once considered valuable commodities in East

Asia. Now, they're widely available and are an excellent source of carotenoids, potassium, and fiber. **SunMaid**

dried apricots, P305, Marketplace by Rustan's

SECRET INGREDIENT

What do you do when you find a bag of dried pineapples? Make bars, cookies, and muffins! Chop them up and mix them into the batter before baking.

Dried pineapples, P43.50/100 grams, Rustan's Supermarket

THE HEALTHY WAY

Looking for an alternative source of fiber? Give dried figs a try! Mission figs, a high-quality variety, are soft-dried for a tender, chewy texture.

Champion dried mission figs, P149, SM Supermarket

Big Dishes Made Easy

With KitchenAid Food Processor and Slow Cooker, you can easily make this filling recipe!

Rosemary Chicken with Tomatoes

INGREDIENTS:

- ☐ 1 tbsp olive oil
- ☐ 8 boneless, skinless chicken thighs
- ☐ 1 rosemary sprig, leaves finely chopped
- ☐ 1 red onion, chopped
- ☐ 3 garlic cloves, chopped
- ☐ 400g can stewed tomatoes, retain the juice
- ☐ ½ cup baby potatoes, skin on
- ☐ 1 tbsp capers, drained
- ☐ ½ cup dried mushrooms, rehydrated, stock set aside
- ☐ 75ml mushroom stock

DIRECTIONS:

Tomato sauce: In a KitchenAid Food Processor, pulse in the tomatoes (with the juice), onion, garlic, rosemary, salt and pepper, and mushroom stock until it becomes a chunky sauce.

Layer the baby potatoes at the bottom of the KitchenAid slow cooker, then spoon half of the tomato sauce with the dried mushrooms and capers placed on top. Layer the chicken pieces and top with the rest of the tomato sauce. Cook on HIGH for 4 hours, or until tender. Serve with crusty bread.



Make everything from pie crust to pesto with the help of the KitchenAid Food Processor. It includes an ExactSlice™ System that slices food effortlessly without having to change or remove the blade.

Whether you're dining solo or entertaining guests, the KitchenAid Slow Cooker can help you deliver consistent culinary results. And with its 24-hour programmability, you can start the slow cooker before you leave for work and come home to a delicious meal!

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KitchenAid®



1

2

3

Take root

Sturdy, starchy, and surprisingly versatile, root crops are excellent sources of good carbs. Fuel up with these widely available varieties.

2 Crimson red **beetroot** or **beets** are the central root of the beet plant. A number of studies point to the many health benefits they deliver—from boosting your stamina to lowering your blood pressure, fighting off inflammation to lowering the risk of cancer. Toss them into summer salads or add them to desserts—beets are more versatile than you think!

3 Sweet, creamy, filling, and loaded with nutrients (calcium, potassium, vitamins A and C), **sweet potatoes** help curb sugar cravings and control hunger—perfect when you're watching your diet. For entertaining at home, sweet potatoes are great baked and mashed with butter, or boiled and puréed. They make for good baby food, too.

4 **Carrots** are a staple in Filipino stews like *mechado*, *menudo*, and *kaldereta*. While the orange variety is the only one that's available locally, carrots come in other colors like yellow, purple, red, and white, too! Thanks to their high level of beta-carotene, carrots are ace at promoting good vision.

1 **Daikon radishes** or Chinese white radishes are mildly flavored root crops that are popularly pickled across East and Southeast Asia. You can find them in *banh mi* sandwiches in Vietnam, as *banchan* in Korea, and mixed into *ponzu* in Japan. You want to get them fresh because older ones tend to be bitter. Store them in a cool, dry place for up to a few weeks.

5 One of the most popular root crops, **potatoes** come in a number of varieties ranging in size and starch content. They can be prepared in a variety of ways—baked, fried, boiled, roasted, or steamed—and go well with the holiday season's roasts.

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Family Kitchen

BY JOEY DE LARRAZABAL-BLANCO

★ My family is a big fan of pasta. It's easy to prep and even easier to love. My little brood especially likes pasta in red sauce: My husband loves seafood in tomato-based sauces, and our children gravitate towards red spaghetti (unless it's truffle cream pasta we're talking about, then all bets are off!). I, on the other hand, love cream-based sauces. This recipe is my attempt to combine everyone's preferences.

Fresh crab is always best, but I actually use canned crabmeat to make this sauce. I discovered Saravia Blue Crab at my neighborhood market—they cook, pick, and can crabmeat in their plant in the Visayas. Since the ingredients and processing are local, their meat is fresher than what I find in the supermarket. It's delicious and is perfect for this dish!

This crab pasta is also fantastic with a little heat so go ahead and add some chili flakes or chili oil, or serve the chili on the side. If you can find fresh fennel, incorporate it into the recipe for a slightly sweet flavor. Remember, this dish tastes best the day it's made. Enjoy!

About the columnist

Joey de Larrazabal-Blanco started cooking in earnest out of absolute necessity—a continent away from home with no one to feed her. She then promptly and totally flung herself into a one-woman love affair with food—procuring it, preparing it, and ultimately, consuming it. She carries no credentials except for her passion and is firm in her belief that anyone can learn to cook. She recounts her own gastronomic exploits on her blog, 8obreakfasts.blogspot.com.

TIP

IF YOU CAN'T FIND CRABMEAT, FEEL FREE TO SUBSTITUTE IT WITH SHRIMPS OR OTHER SHELLFISH, OR A COMBINATION OF BOTH. EVEN CANNED TUNA WILL WORK!



CRAB PASTA

Serves 4 Prep Time 15 minutes

Cooking Time 30 minutes

- ✓ 500 grams spaghetti or linguine noodles
- ✓ olive oil for sautéing
- ✓ 1 white onion, peeled and chopped
- ✓ 5 to 6 cloves garlic, peeled and chopped finely
- ✓ 1 (800-gram) can chopped tomatoes
- ✓ 250 grams canned or cooked crabmeat
- ✓ 150 ml all-purpose cream
- ✓ sea salt and freshly cracked black pepper
- ✓ handful of dill sprigs, leaves picked
- ✓ 1/2 cup basil leaves, packed loosely, plus more for garnish

1 Cook noodles according to package directions. Set noodles and pasta cooking water aside.

2 Heat oil in a saucepan over medium-high heat. Sauté onions until soft. Add garlic and sauté until fragrant.

3 Add tomatoes and stir. Add 1/2 cup water to the can of tomatoes, mix, and add water to the pan.

4 Add crab and stir. Add cream. Season with salt and pepper. Lower heat and simmer, stirring occasionally, until slightly thickened, about 3 to 5 minutes.

5 Add herbs and stir. Season with salt and pepper. If sauce is too thick, loosen with reserved pasta cooking water. Serve over pasta noodles.

PHOTOGRAPHY: DAIRY DARTLAG. STYLING: IDGE MENDIOLA.



The Sweet Stuff

BY CARMELA VILLEGAS-AGOSTA

★ In the U.S., November is the month of Thanksgiving and, traditionally, pumpkin spice pie is served. Through the years, many people have come up with desserts and drinks infused with pumpkin. In the spirit of tradition, here's a recipe for Pumpkin Spice Cheesecake Bars.

When I was younger, I always associated pumpkin with *pinakbet*. Later on, I discovered that it's delicious in pastries, too. It brings a subtle sweetness and creaminess to any dessert. I love how it balances the tartness of the cream cheese and sour cream in cheesecakes.

There are two other things I love about this dessert. First, nuts add a nice crunch to the crust. Here, pecans go well with my American-inspired dessert. (Make sure to toast the nuts to bring out the flavor.) Second, the smoothness of the salted caramel contrasts nicely with the strong flavors of cinnamon, cloves, and nutmeg. Try it and let me know what you think!

About the columnist

Carmela grew up in a family that loves food, and started her baking journey when she stumbled upon her mom's Mrs. Field's Cookie Recipe Book. Years later, after working in a pastry shop in France, she and her husband started their own business, Casa San Luis Pastries. Carmela also keeps busy with her roles as executive pastry chef and managing partner of Crisp on 28th, and likes to tell everyone that there's always room for dessert. Follow her adventures on www.carmelajournal.com.

PUMPKIN CHEESECAKE BARS

Makes 1 (9-inch) pan **Prep Time** 40 minutes **Baking Time** 45 minutes

FOR THE GRAHAM-PECAN CRUST

- ✓ 1 cup graham cracker crumbs
- ✓ 1/2 cup crushed pecans, toasted
- ✓ 3/4 cup unsalted butter, melted
- ✓ 1/2 teaspoon salt
- ✓ 1/3 cup brown sugar
- ✓ 1 1/2 (8-ounce) bars cream cheese
- ✓ 3/4 cup brown sugar
- ✓ 3 large eggs
- ✓ 3/4 cup sour cream
- ✓ 3 teaspoons vanilla extract
- ✓ 3/4 cup fresh or canned pumpkin purée
- ✓ 3/4 teaspoon ground nutmeg
- ✓ 3/4 teaspoon ground cloves
- ✓ 1 1/2 teaspoons ground cinnamon
- ✓ toasted whole pecans and store-bought salted caramel sauce for topping

1 Preheat oven to 300°F.

2 Make the graham-pecan crust: Mix all ingredients in a bowl. Press onto the bottom of a 9-inch square baking

pan. Smoothen with the back of a spoon. Set aside.

3 In the bowl of an electric mixer fitted with the paddle attachment, cream cream cheese and sugar on medium speed until no lumps are left. Add eggs one at a time, mixing on low speed. Slowly add sour cream and vanilla; mix until combined. Divide mixture in half.

4 Mix pumpkin purée, nutmeg, cloves, and cinnamon in a bowl. Add to one portion of the cream-cheese mixture.

5 Pour pumpkin-cream cheese mixture into the prepared pan. Top with the second portion of cream cheese to make another layer. Top with toasted pecans.

6 Place pan in the center of a larger baking pan. Pour boiling water into the larger pan until halfway up the smaller pan. Bake for 40 to 45 minutes, or until the sides are set and center is slightly firm.

7 Cool completely in pan on a wire rack before chilling. Slice into bars, if desired, and drizzle with salted caramel sauce.





Make It at Home

BY AILEEN ANASTACIO

★ My go-to contributions for potlucks are either desserts or appetizers. I always pick simple recipes that don't require too much time or effort, so I don't end up getting stressed over party preparations. This cupcake recipe proves that a great-tasting sweet treat doesn't have to be difficult to make. All the ingredients are readily available in the supermarket.

What's the secret to moist cupcakes? Do not over-mix the batter. Stir slowly and mix only until combined. And make sure that the oven is preheated properly so your cupcakes bake perfectly.

If you don't have a piping bag and a piping tip, you can spread the icing, free-style. Just scoop or spoon one to two tablespoons of icing onto a cupcake then spread using a spatula or knife. As a finishing touch, add some sprinkles or chopped nuts to make them even more eye-catching on the buffet table.

Enjoy the party season!

About the columnist

Aileen Anastacio is best known as the chef and owner of bakeshop-café Goodies N' Sweets. She also teaches cooking and baking lessons at her restaurant, Marmalade Kitchen. Aileen is the author of *Home Café*, a book on desserts and coffee, and *Home-made for the Holidays*. To read about her culinary adventures, visit gourmetgoodies.blogspot.com.



TIP

THE FROSTING CAN BE MADE 4 DAYS IN ADVANCE AND STORED IN THE REFRIGERATOR. BRING TO ROOM TEMPERATURE THEN BEAT ON LOW UNTIL SMOOTH BEFORE USING.

APPLE AND DATE CUPCAKES

Makes 10 to 12 **Prep Time** 15 minutes
Baking Time 18 to 20 minutes

- ✓ $\frac{2}{3}$ cup butter, cubed
- ✓ $\frac{1}{4}$ cup sugar
- ✓ $\frac{1}{2}$ cup brown sugar
- ✓ 2 large eggs
- ✓ 1 teaspoon vanilla extract
- ✓ 1 cup all-purpose flour
- ✓ 1 teaspoon baking powder
- ✓ $\frac{1}{4}$ teaspoon baking soda
- ✓ $\frac{1}{4}$ teaspoon salt
- ✓ $\frac{1}{3}$ cups grated Fuji apples
- ✓ $\frac{1}{2}$ cup dates, pitted and chopped
- ✓ $\frac{1}{3}$ cup walnuts, chopped

FOR THE CREAM-CHEESE FROSTING

- ✓ 1 cup cream cheese, softened
- ✓ $\frac{1}{3}$ cup butter, cubed and softened
- ✓ 3 to $3\frac{1}{4}$ cups confectioners' sugar, sifted
- ✓ 3 tablespoons milk
- ✓ 1 teaspoon vanilla extract

1 Preheat oven to 350°F. Line 12 muffin cups with liners; set aside.

2 Combine butter and sugars in a saucepan over medium heat. Stir until melted and combined. Remove from heat. Let cool for a few minutes. Whisk in eggs one at a time. Add vanilla.

3 Combine flour, baking powder, baking soda, and salt in another bowl. Gradually add to the egg mixture. Add apples, dates, and walnuts. Stir just until combined. Do not over-mix.

4 Pour batter into muffin cups until $\frac{3}{4}$ full. Bake for 18 to 20 minutes or until a toothpick inserted in the center comes out with a few crumbs. Let cool in pan.

5 Make the frosting: In the bowl of an electric mixer fitted with the paddle attachment, beat cream cheese and butter until fluffy. Gradually add confectioners' sugar over low speed, $\frac{1}{2}$ cup at a time. Add milk and vanilla. Mix until smooth and well combined.

6 Using a piping bag with a $\frac{1}{4}$ -inch round tip, pipe icing on cupcakes in a circular motion. Chill in an airtight container before serving. You can make the cupcakes 4 days ahead.

PHOTOGRAPHY: MARTI BARTOLOME AND PATRICK MARTINES (PORTRAIT).
STYLING: IRINKA GONZALES. HAIR & MAKEUP: CAIS DEL ROSARIO FOR SHU UEMURA.

The best cheese cakes are made with



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Biz Whiz

BY SHARLENE TAN

★ I'm sure you're starting to feel the holiday rush, especially with a growing list of gifts to buy and potluck parties to attend. With your calendar filling up fast and traffic becoming even heavier, having a reliable list of suppliers for food orders is a must!

Are you thinking of starting a business to make the most of the spike in demand during the holiday season? Start with easy-to-make yet impressive products. Take this Seven-layer Taco Dip, for instance. It has everything you love to dunk nachos in: guacamole, salsa, cheese, sour cream, with beans, olives, and shredded lettuce for texture. The best part is, you don't even need to cook a single thing. Layering everything in a glass bowl makes for pretty presentation, keeping all the different layers visible. Scout for affordable glass containers and sell them with the dip to add value to your product. Good luck!

About the columnist

A food stylist by profession and one of the brains behind The Clubhouse in Robinsons Magnolia, Sharlene Tan loves everything about food. She spends most of her time testing and tasting recipes, dining out, teaching friends how to cook, and styling food for the camera. When her schedule permits, she takes time to travel, often to Hong Kong, which she considers her second home. A few days off to visit her favorite shops and food stops always bring her to a new level of inspiration. Visit her website at www.sharlenetan.com or follow her on Instagram @theshartan.

SEVEN-LAYER TACO DIP

Serves 8 Prep Time 20 minutes

- ✓ 1 (400-gram) can refried beans
- ✓ 2 tablespoons taco seasoning

- ✓ 1/2 cup black olives, sliced
- ✓ green onions and cilantro for garnish (optional)
- ✓ 500 grams nacho chips

FOR THE GUACAMOLE

- ✓ 3 Hass avocados, peeled, seeded
- ✓ juice from 1 lime
- ✓ 1/2 teaspoon ground cumin
- ✓ pinch of cayenne pepper
- ✓ 1/2 teaspoon salt
- ✓ 1 small onion, chopped finely
- ✓ 2 tablespoons chopped cilantro

FOR THE SALSA

- ✓ 1 cup chopped tomatoes
- ✓ 1/4 cup finely chopped onions
- ✓ juice from 2 limes
- ✓ 2 tablespoons chopped cilantro
- ✓ 1 cup sour cream
- ✓ 1 cup iceberg lettuce, shredded
- ✓ 3/4 cup shredded cheddar cheese
- ✓ 1/2 cup shredded Monterey Jack cheese

1 Mix together beans and taco seasoning. Set aside.

2 Make the guacamole: Mix avocado and lime juice in a bowl. Let stand for 5 minutes. Mash with a spoon. Season with cumin, cayenne, and salt. Mash again. Mix in onions and cilantro. Season with salt and pepper. Let rest for 30 minutes.

3 Make the salsa: Mix all ingredients in a bowl. Season with salt and pepper. Let rest for 30 minutes.

4 In a glass bowl or individual containers, layer beans, sour cream, guacamole, salsa, lettuce, olives, and cheeses. Garnish with green onions and cilantro, if desired. Serve with nacho chips.



PHOTOGRAPHY: MIGUEL MACIAGENO FOOD STYLING: SHARLENE TAN
PROP STYLING: ISGEE MENDIOLA HAIR & MAKEUP: YIDA NON-JAUCIAN

Party Picks

Get the party started with these barkada favorite treats!



LONGGANISA NACHO BOWL

Makes 3-5 servings

- | | | | |
|--------|--|---------|------------------------|
| 1 tbsp | cooking oil | 1/2 cup | whole kernel corn |
| 1 pc | green chili, sliced thinly (siling haba) | 1/2 tsp | cumin |
| 1 pc | red bell pepper | 2 cups | nacho chips |
| 5 pcs | Vigan/garlic longganisa | 1/2 cup | cabbage, shredded |
| 1 can | Hunt's Pork and Beans
230g | 1/2 cup | cheddar cheese |
| | | 1/2 cup | sour cream |
| | | | salt & pepper to taste |

1. Sauté chili and bell pepper in oil, and add in longganisa and Hunt's Pork & Beans.
2. Add in corn and season with cumin, salt and pepper.
3. Heat nacho chips in toaster for 5 minutes.
4. Arrange in this order: nacho chips, cabbage, beans, cheese and sour cream.

Sweet and Spicy Gambas

Makes 4 servings

- | | | | |
|-------------|--|-----------|---|
| 1 1/2 tbsps | butter | 3/4 tbsp | Worcestershire sauce |
| 1 1/2 tbsps | vegetable oil | 12-15 pcs | small shrimps (Suahe),
peeled and deveined |
| 2 tbsps | green bell pepper,
chopped | 2 tps | liquid seasoning |
| 4 cloves | garlic, minced | 1 can | Hunt's Pork &
Beans 230g |
| 2 pcs | green finger chili/
siling pangsang,
sliced diagonally | | salt and ground
black pepper, to taste |
| 1 1/2 tps | Spanish paprika | | hot sauce, optional |

1. Over medium heat, melt butter with oil in medium-sized sauté pan.
2. As soon as oil and butter are hot, add green bell pepper, garlic, and green finger chili. Sauté until vegetables are tender.
3. Add shrimps with Spanish paprika, Worcestershire sauce,
4. Pour in Hunt's Pork & Beans as soon as shrimps curl up and turn orange. Season with salt and pepper then simmer for about 30 seconds or until flavors have combined well.
5. Adjust seasoning, salt and pepper, and Worcestershire sauce if needed.





Around the World

BY SARI JORGE

★ One of my go-to dishes for parties is succulent roast beef. I love how fuss-free it actually is. Once you pop it in the oven, it needs very little attention, giving you more time to enjoy the company of your guests.

When I was a kid, having roast beef on the table meant we were celebrating something special. It was one of my dad's specialties and a whiff of the roast would bring the entire family to the table! I discovered later on that the key to turning roast beef into a real crowd pleaser is to use a simple dry rub to enhance the flavor of the meat. The good news? Dry rubs are easy to make! All you need to do is mix together different spices. This particular recipe is so versatile—you can use it for beef, chicken, pork, and even fish. I always make sure we have some on hand in our kitchen.

I promise that this indulgent, party-ready dish will soon become part of your Sunday dinners and holiday gatherings. Try it!

About the columnist

For Sari Jorge, food has always been instrumental in bringing her family together. Thanks to a doting grandmother who made sure her grandchildren knew their way around the kitchen, she has been cooking since she was 10 years old. These days, she channels this same love for cooking into a thriving business, 25 Mushrooms Kitchen, where she teaches cooking classes for household helpers. Aside from food, Sari is passionate about playing squash, collecting paintings and antiques, and traveling.



SLOW-ROASTED BEEF WITH DRY SPICE RUB

Serves 10 to 12 **Prep Time** 15 minutes

Cooking Time 3 hours

- ✓ 2 tablespoons sea salt
- ✓ 2 tablespoons dry mustard
- ✓ 3 teaspoons coarsely ground black pepper
- ✓ 1½ teaspoons garlic powder
- ✓ 1 tablespoon onion powder
- ✓ 1 tablespoon dried thyme, crushed
- ✓ 2 teaspoons dried oregano, crushed
- ✓ 2 teaspoons ground coriander
- ✓ 1 teaspoon celery seeds
- ✓ 3 tablespoons olive oil
- ✓ 3 kilos boneless rib-eye beef
- ✓ roasted vegetables, to serve (optional)

FOR THE GRAVY

- ✓ 2 tablespoons roast beef drippings
- ✓ 2 tablespoons all-purpose flour
- ✓ 1 beef bouillon cube
- ✓ 2 cups hot water

1 Preheat oven to 300°F. Combine salt, dry mustard, pepper, garlic powder, onion powder, thyme,

oregano, coriander, and celery seeds in a small bowl. Set aside.

2 Rub olive oil all over beef.

Sprinkle spice mixture evenly all over, rubbing with your fingers. Place beef, fat side up, in a large roasting pan. Insert an ovenproof meat thermometer into the center of the roast.

3 Roast beef for 1 to 2 hours for medium-rare doneness (135°C internal temperature) or 2 hours 15 minutes to 2 hours 45 minutes for medium doneness (150°C internal temperature). Cover beef with foil in the first hour of roasting.

4 Transfer meat to a cutting board. Cover with foil and let rest for 15 minutes before carving.

5 Meanwhile, make the gravy: Transfer 2 tablespoons beef drippings from the roasting pan to a saucepan, including some of the brown bits. Allow to sizzle over low heat. Add flour and blend into a smooth paste. Cook for about 2 minutes or until browned. Add bouillon cube. Whisk in hot water and mix until thick, about 5 to 8 minutes. Serve gravy and roasted vegetables, if desired, on the side.

Holiday Pasta Surprise

Try this new take on your favorite party spaghetti! Enjoy the perfect mix of sweet ham, mushroom, beef, and peas made more special with Hunt's Spaghetti Sauce Parmesan Cheese.



1/3 cup oil
 10 cloves garlic, chopped
 5 pcs small onion, sliced
 500 g ground beef
 160 g sweet ham, cubed
 2 cans button mushroom, sliced
 2 cups green peas
1 kg Hunt's Parmesan Cheese Spaghetti Sauce
 4 tbsp fresh basil, sliced
 1/3 tsp salt
 1/3 tsp pepper
 800 g cooked spaghetti

Toppings:

1 1/2 cups cheddar cheese, grated

1. In a pan, heat oil then sauté garlic and onions until wilted. Add ground beef, sweet ham, mushrooms, and peas. Cook until well mixed and beef is cooked.

2. Pour in **Hunt's Parmesan Cheese Spaghetti Sauce** and bring to a gentle boil for 5-8 minutes.

3. Add basil, and season with salt and pepper.

4. Toss the pasta and sauce, then mix.

5. Top with cheddar cheese.

Makes: 5-6 servings



Hunt's Potluck Superstars



Classic Beef Mechado

Celebrate good, old memories with this all-time Filipino favorite! The tender beef, pork, green olives and red bell pepper blend perfectly with the signature taste of Hunt's Tomato Sauce. A sure hit on your throwback weekend gathering!

1 kg
1 cup
2 tbsp
1/4 cup
1 can
1-2 pcs
1/2 tbsp
1 tbsp
1 tbsp
1/2 kg
1.5 kg
3-4 cups
1 med
1/2 cup

Hunt's Tomato Sauce
 onion, diced
 garlic, minced
 oil
 whole button mushrooms
 bay leaf
 whole peppercorns
 salt
 sugar
 pork fat, cut into large cubes
 beef shortplate, cut in desired serving sizes (cook until tender)
 beef stock
 red bell pepper, cut into large cubes
 green olives, pitted

1. For the Mechado sauce, sauté onion, garlic in olive oil. Add 1 pack of **Hunt's Tomato Sauce 1Kg**. Add the bay leaves. Simmer for 10 minutes.

2. On a separate pan, sauté pork fat until it releases its oil. Increase fire a bit then add the beef. Cook for about 5 minutes until it darkens. Transfer meat back to the Mechado sauce pot.

Then, simmer until beef is tender and sauce is thick.

3. Add bell peppers and olives, and simmer for another 5 minutes.

Makes: 9-12 servings





Healthy Approach

BY MARIE GONZALEZ

★ Get-togethers can easily turn into the perfect excuse to fall off the health wagon and indulge in food that isn't good for you. Sticking to a healthy lifestyle can be challenging, especially if nutritious food isn't on the table. That's why I'm a firm believer that one of the most gracious and considerate things a host can do is feed her guests delicious food that will nourish and not put their health in danger. This means including colorful vegetables in your spread, serving whole grains instead of white rice or pasta, and picking vegetarian over animal protein.

You don't have to be stressed out about serving a guilt-free option. Try this easy potluck-friendly recipe that will please both meat-eaters and vegetarians. The vegetables make it nutritious yet festive, while the dressing and fresh herbs pack a tasty punch. The recipe makes a big portion, so it's definitely good for sharing. Plus, it tastes even better the day after, so you'll want to eat the leftovers. Top it with seared tofu and you've got a winner!

About the columnist

Marie Gonzalez is the mastermind behind Kitchen Revolution, an Alabang-based gourmet food company that specializes in holistic, plant-based cooking classes, workshops, and lectures. She is a graduate of the Natural Gourmet Institute in New York City and has completed Cornell University's Plant-based Nutrition program. Marie is passionate about good food that tastes amazing, nourishes the body, and is gentle on the earth. To learn more about Marie, head on to www.kitchenrevolution.ph.

RAINBOW NOODLE SALAD WITH PEANUT SAUCE

Serves 6 to 8 **Prep Time** 20 minutes **Cooking Time** 6 minutes

FOR THE DRESSING

- ✓ $\frac{2}{3}$ cup creamy peanut butter
- ✓ $\frac{1}{4}$ cup plus 2 tablespoons soy sauce
- ✓ $\frac{1}{4}$ cup plus 2 tablespoons cane vinegar
- ✓ 2 tablespoons *muscovado* sugar
- ✓ 2 tablespoons sesame oil
- ✓ 1 tablespoon grated ginger
- ✓ 4 cloves garlic, minced

- ✓ 1 (270-gram) pack soba noodles
- ✓ 1 tablespoon sesame oil or as needed
- ✓ 4 cups shredded purple cabbage
- ✓ 3 cups shredded *pechay* *wombok*
- ✓ 1 cup thinly sliced red bell peppers
- ✓ 1 cup thinly sliced yellow bell peppers

- ✓ 1 cup julienned carrots
- ✓ 1 cup sliced cucumber (sliced thinly into half-moons)
- ✓ 1 cup finely chopped green onions
- ✓ $\frac{1}{2}$ cup finely chopped cilantro
- ✓ $\frac{1}{2}$ cup finely chopped basil, plus extra leaves for garnish
- ✓ toasted sesame seeds

1 Make the dressing: Whisk together peanut butter and $\frac{1}{2}$ cup water until smooth. Add remaining ingredients and mix well. Set aside.

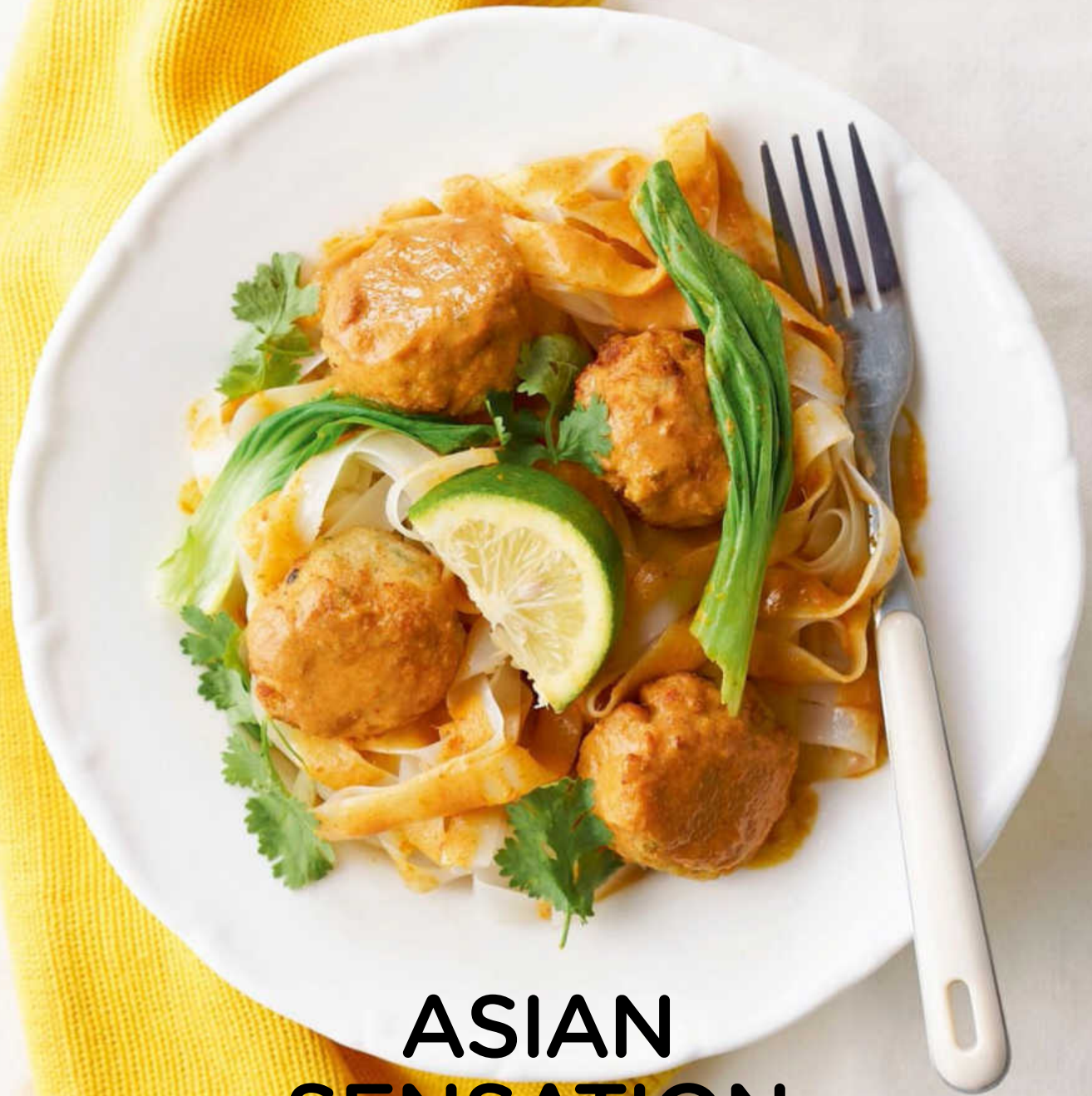
2 Cook soba noodles according to package directions. Rinse until cooled; drain. Toss with sesame oil. Transfer to a mixing bowl.

3 Add vegetables. Add dressing and toss to combine. Sprinkle with sesame seeds and garnish with basil leaves.



PHOTOGRAPHY: MIGUEL MACIANCENO. STYLING: IDGE MENDIOLA.

WEEKDAY *Cooking*



ASIAN SENSATION

Breathe new life into everyday recipes by taking cues from neighboring Asian cuisines. The result? A medley of balanced flavors the whole family will enjoy.

PHOTOGRAPHY: PATRICK MARTINES. RECIPES & FOOD STYLING: ABY NACHURA OF STACY'S. PROP STYLING: DGE MENDIOLA.

RECIPES THIS WAY }>

Healthy
pick



TUESDAY

JAPANESE BEEF TAPA

The classic Pinoy breakfast dish gets a Japanese makeover! Serve with steamed Japanese rice and scrambled eggs for a complete meal.

Serves 4 Prep Time

15 minutes, plus marinating time **Cooking Time**
8 minutes

- ✓ ¾ cup Japanese soy sauce
- ✓ ¾ cup mirin
- ✓ ¾ cup cooking sake
- ✓ 4 teaspoons togarashi (spice powder)
- ✓ 500 grams beef sirloin, sliced thinly
- ✓ 2 teaspoons cooking oil
- ✓ 1 tablespoon butter

- ✓ steamed rice, scrambled eggs, and 2 to 3 tablespoons pink ginger (*benishoga*), to serve (optional)

1 Mix together soy sauce, mirin, sake, and togarashi in a large bowl. Add beef, cover, and marinate in the refrigerator for 3 to 4 hours.

2 Heat oil and melt butter in a skillet over high heat. Fry beef until browned and crisp on the edges. Discard leftover marinade.

3 Serve beef over rice and with scrambled eggs. Garnish with pink ginger, if desired.



six
ingredients
only

MONDAY

GRILLED TOFU AND MUSHROOM TERIYAKI

Love the sweet-salty notes of teriyaki sauce? Try this light yet satisfying meatless recipe that features silken tofu and shiitake mushrooms.

Serves 4 to 8 Prep Time 15 minutes **Cooking Time** 18 minutes

- ✓ 1 cup store-bought teriyaki sauce (we used Kikkoman)
- ✓ ½ teaspoon grated ginger
- ✓ 6 to 8 dried shiitake mushrooms, rehydrated, drained, and sliced lengthwise
- ✓ 2 (300-gram) blocks Japanese firm tofu, quartered
- ✓ salt and pepper

- ✓ 4 stalks chives or green onions, sliced into 1-inch strips
- ✓ 1 teaspoon toasted sesame seeds (optional)
- ✓ 1 teaspoon sesame oil

1 Combine teriyaki sauce, ½ cup water, ginger, and mushrooms in a small saucepan over medium heat. Simmer for 5 to 8 minutes. Set aside.

2 Preheat a grill pan over medium heat. Season tofu with salt and pepper. Grill tofu on all sides, about 8 to 10 minutes.

3 Transfer tofu to a serving dish. Pour teriyaki-mushroom sauce over. Sprinkle with chives and sesame seeds, if desired. Drizzle with sesame oil. Serve immediately.

WEDNESDAY

TWO-CHEESE ADOBO CREAM PASTA

Got leftover *adobo*? Give it a tasty twist by turning it into a loaded pasta dish.

Serves 4 Prep Time 15 minutes
Cooking Time 13 to 15 minutes

- ✓ 2 tablespoons butter
- ✓ 2 cups flaked leftover chicken or pork *adobo*
- ✓ 6 to 8 cherry tomatoes, halved
- ✓ 8 to 10 pieces canned whole mushrooms, sliced
- ✓ 1 cup leftover *adobo* sauce
- ✓ 1½ cups cooking or heavy cream
- ✓ salt and pepper
- ✓ 400 grams cooked linguine, spaghetti, or rigatoni
- ✓ 100 grams Edam cheese or *queso de bola*, grated
- ✓ 100 grams *kesong puti*, chopped roughly
- ✓ basil leaves for garnish (optional)

1 Melt butter in a saucepan over medium heat. Add *adobo* flakes, tomatoes, and mushrooms. Stir-fry until meat is slightly crisp, about 5 to 8 minutes.

2 Add *adobo* sauce, cream, salt, and pepper. Lower heat and simmer for 2 to 3 minutes.

3 Toss cooked pasta into the sauce. Mix for 2 minutes.

4 Divide pasta among serving bowls. Top with cheeses and garnish with basil, if desired. Serve immediately.

*Leftover
makeover*



THURSDAY

RED CURRY CHICKEN MEATBALLS WITH VERMICELLI

This one-bowl meal highlights a balance of flavors: rich coconut cream, spicy red curry, and zesty lime juice.

Try the meatballs over fried rice, too!

Serves 4 to 6 **Prep Time** 20 minutes

Cooking Time 18 to 20 minutes

FOR THE MEATBALLS

- ✓ 400 grams ground chicken
- ✓ 4 stalks chives or green onions, minced
- ✓ 1/2 teaspoon salt
- ✓ 1/2 teaspoon crushed black pepper
- ✓ 1 egg
- ✓ 6 tablespoons breadcrumbs
- ✓ 2 tablespoons vegetable oil
- ✓ 1 cup coconut cream
- ✓ 2 tablespoons store-bought red curry paste
- ✓ 1 teaspoon salt
- ✓ 1/4 cup lime juice
- ✓ 2 teaspoons lime zest
- ✓ 1 stalk bok choy or Chinese *pechay*
- ✓ 400 grams cooked vermicelli or rice noodles
- ✓ 2 tablespoons chopped cilantro leaves (*wansoy*)
- ✓ lime wedges, to serve

1 Make the meatballs: Combine ground chicken, chives, salt, pepper, and egg in a bowl. Mix gently, then form into 20 to 24 meatballs. Dredge in breadcrumbs.

2 Heat oil in a wok over medium-high heat. Cook meatballs for 3 to 4 minutes, stirring occasionally, until browned. Set aside.

3 In the same wok, add coconut cream, 3/4 cup water, curry paste, and salt; stir. Simmer for 5 to 8 minutes.

4 Add meatballs, lime juice and zest, and bok choy. Simmer over medium heat, stirring occasionally, until meatballs are cooked through and bok choy is wilted, about 5 minutes. Season with salt and pepper.

5 Divide noodles among serving bowls. Top with meatballs and curry sauce. Sprinkle with cilantro leaves. Serve with lime wedges.

Best for
baon





20
minute
meal

FRIDAY

SPICY CEREAL PRAWNS

Here's an easy recipe to recreate the Singaporean favorite at home.

Serves 4 Prep Time 10 minutes **Cooking Time** 10 minutes

FOR THE CEREAL MIX

- ✓ $\frac{3}{4}$ cup plain cornflakes, crushed lightly
- ✓ $\frac{1}{2}$ teaspoon salt
- ✓ $\frac{1}{2}$ teaspoons sugar
- ✓ $\frac{1}{2}$ tablespoons powdered milk

- ✓ 2 tablespoons vegetable oil
- ✓ 400 grams medium prawns, deveined
- ✓ 6 curry leaves, divided
- ✓ 2 tablespoons butter
- ✓ yolks from 2 salted eggs, chopped roughly
- ✓ 2 green finger chilies (*siling pangsigan*), sliced
- ✓ 2 bird's eye chilies (*siling labuyo*)
- ✓ $\frac{1}{4}$ teaspoon salt
- ✓ $\frac{1}{4}$ teaspoon ground black pepper

1 Make the cereal mix: Combine all ingredients in a bowl. Set aside.

2 Heat oil in a wok over high heat. Add prawns and 3 curry leaves. Cook until prawns are cooked halfway through. Drain and set aside.

3 Melt butter in the same pan. Add salted-egg yolks, cereal mix, chilies, salt, pepper, and remaining curry leaves. Stir-fry until fragrant.

4 Add prawns and stir-fry for another 3 to 4 minutes. Serve immediately.



Must Try Asia 2

Local eats you simply can't miss

Premieres

Tuesday, 10 November 2015
at 10:00 pm

AFC is available on: **Skycable** – Metro Manila (Ch. 22) and HD (Ch. 248), Outside Metro Manila (Ch. 602) |
Dream Satellite – Nationwide (Ch. 27) | **Signal** – Nationwide (Ch. 26) |
Destiny Cable – Analog (Ch. 71), Digital (Ch. 22)



A taste of Vietnam

Treat your taste buds to this Southeast Asian nation's bold, lively cuisine.

PHOTOGRAPHY: LILLEN UY. RECIPES & FOOD PREPARATION: PAUL SAMSON OF THE COOKERY PLACE. PROP STYLING: IDGE MENDIOLA.

THE MENU

Lemongrass
Beef with
Green Mango-
Papaya Salad

Ginger-
Caramel
Prawns

Vietnamese
Pork Fried
Rice

RECIPES THIS WAY ➔



LEMONGRASS BEEF WITH GREEN MANGO-PAPAYA SALAD

Begin your feast with a hearty starter that combines smoky grilled beef, a refreshing salad, and a vibrant tamarind dressing.

Serves 2 to 3 **Prep Time** 45 minutes, plus marinating time **Cooking Time** 15 minutes

FOR THE MARINADE

- ✓ 3 tablespoons sugar
- ✓ 3 tablespoons water
- ✓ 2 shallots
- ✓ 2 bird's eye chilies (*siling labuyo*)
- ✓ 4 cloves garlic
- ✓ ¼ cup vegetable oil
- ✓ 5 stalks lemongrass (white and light green parts), chopped, plus 7 to 8 extra stalks for skewering
- ✓ salt and fish sauce (*patis*), to season

- ✓ 200 grams beef tenderloin, cubed

FOR THE TAMARIND DRESSING

- ✓ 1 cup palm sugar
- ✓ ½ cup bottled tamarind paste (we used Thai Heritage)
- ✓ ½ cup apple juice

FOR THE SALAD

- ✓ 1 medium green mango, diced
- ✓ 1 green papaya, seeded and diced
- ✓ 1 medium cucumber, diced
- ✓ 1 medium carrot, diced
- ✓ ¼ cup chopped cilantro (*wansoy*)
- ✓ 2 bird's eye chilies (*siling labuyo*)
- ✓ crispy shallots, roasted chopped peanuts, cilantro leaves for garnish

1 Make the marinade: Blend all ingredients in a food processor or blender until well combined. Transfer to a bowl.

Add beef, cover, and marinate in the refrigerator for at least 30 minutes.

2 Make the tamarind dressing: Combine all ingredients in a saucepan. Simmer until thick, about 3 minutes. Set aside.

3 Make the salad: Combine all ingredients in a bowl. Add half of the tamarind dressing and toss to combine. Set aside.

4 Scrape off excess marinade on beef and skewer meat onto lemongrass stalks. Grill on a preheated grill or grill pan until browned, about 2 to 3 minutes per side.

5 Arrange salad on a serving plate. Top with grilled beef and drizzle with more dressing if desired. Sprinkle with crispy shallots, peanuts, and cilantro leaves.

The Meatier, The Merrier

THE MOST FESTIVE NIGHT OF THE YEAR CALLS FOR A HEARTY NOCHE BUENA!

Pork Belly with Red Pepper Sauce

INGREDIENTS

- ✓ 2 pcs large red bell peppers
- ✓ ¾ kg **Monterey Pork Belly**, skin removed, sliced 1" thick and cut into 2" lengths
- ✓ to taste salt and pepper
- ✓ 2 tbsp olive oil
- ✓ 5 cloves garlic, peeled and smashed
- ✓ ¾ cup pork broth
- ✓ 1½ tsp dried rosemary
- ✓ 1 cup marble potatoes, scrubbed

DIRECTIONS

1. Put the bell peppers over fire. With tongs, turn them until skins are black. Cool until easy to handle. Remove skins, stems and seeds. Dice.
2. Preheat oven to 200C°. Season the pork with salt and pepper.
3. Heat the oil in an ovenproof pan over medium heat. Sear the pork on both sides, about 4 minutes. Transfer pork to a plate.
4. Saute the garlic until lightly browned, about 2 minutes. Add the broth, rosemary, potatoes and red peppers. Bring to a boil.
5. Turn off heat. Return the pork to the pan and transfer the pan into the oven. Bake covered for about 45 minutes to 1 hour until pork is tender.

Serves: 2

Prep time: 15 minutes

Cooking time: 1 hour - 1 hour 15 minutes

What's Your Merriest Monterey Recipe?

Share your meatiest, most delicious holiday recipes for a chance to win P10,000 and a feature in the pages of Yummy Magazine.

1. Go to any Monterey Meatshop store and purchase any Monterey product from November 15, 2015 to December 31, 2015.
2. Send your Monterey recipe with a piece of receipt and photo of your finished dish with name, address, contact no., and registered mail to Yummy Monterey Holiday Recipe Promo 6/F Robinsons Cybergate 3, Pioneer St., Mandaluyong City. Purchase date on receipt must fall within the promo period. Receipt must include a purchase of any Monterey product from any Monterey Meatshop store.
3. All readers of Yummy, Good Housekeeping, and YES! Magazine are eligible to join, provided that they are Filipino residents aged 18 and above.
4. Entries must be received until January 13, 2016.
5. Three winners will be chosen according to the following criteria: Quality of recipe (40%), quality and appearance of photo (30%), and relevance of Monterey product to recipe (30%).
6. Winners will be chosen by Monterey and Yummy Magazine on January 14, 2016 at 4:00PM at the Summit Media Office, Cybergate 3, Pioneer St., Mandaluyong City.
7. Winners will receive P10,000 each and their Monterey recipe will be featured in one of the Summit titles (Yummy, GH or YES!) through a 1/3 advertorial.
8. A Summit Media representative will contact the winners and give them instructions on how to claim their prize on or before January 31, 2016.
9. Interested participants can only enter the promo once and win only once.
10. Winners will be notified regarding the claiming of prizes by phone and registered mail.
11. Winners or their representatives may claim their prize at the Summit Media office, 6/F Robinsons Cybergate 3, Pioneer St., Mandaluyong City upon presentation of valid ID. Redemption period is good up to 60 days from receipt of registered mail. Redemption will be done from Mondays-Fridays, from 9am-5pm only. Prizes not claimed within the redemption period will be forfeited with prior DTI approval.
12. Participants agree to allow Summit Media Publishing Co., Inc. to collect personal information in order to conduct the promotion and may, for this purpose, disclose such information to third parties, including but not limited to agents, sponsors, service providers, and prize suppliers.
13. Employees of Summit Media and partnering sponsors, including their relatives up to the second degree of consanguinity or affinity, are not allowed to join this promo.

DTI-FTEB SPD Permit No. 14797 Series of 2015

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Meats You Can Trust



[montereymeatshop](http://montereymeatshop.com)

www.monterey.com.ph

GINGER-CARAMEL PRAWNS

Tom rim is a dish with fresh prawns tossed in a thick sweet-spicy sauce. It's best served with rice but can also be used in a *banh mi*-style sandwich.

Serves 2 Prep Time 15 minutes
Cooking Time 15 minutes

- ✓ 1/2 cup brown sugar
- ✓ 2 tablespoons fish sauce (*patis*)
- ✓ 10 grams ginger, peeled and crushed
- ✓ 1/2 bird's eye chili (*siling labuyo*), minced
- ✓ 1/2 teaspoon lime juice

- ✓ 1/2 teaspoon salt
- ✓ 1/8 teaspoon ground cinnamon
- ✓ 1/2 teaspoon black pepper
- ✓ 8 prawns, peeled and deveined, with heads and tails left on
- ✓ 2 tablespoons cilantro leaves (*wansoy*) for garnish

1 Melt sugar in a saucepan over low heat.

2 Add fish sauce, 1 cup water, ginger, chilies, lime juice, salt, cinnamon, and pepper. Simmer for 4 minutes or until thick.

3 Add prawns and cook for 2 to 3 minutes. Transfer to a serving plate and garnish with cilantro.



VIETNAMESE PORK FRIED RICE

Grilled or fried Vietnamese mains are best paired with flavorful fried rice. Try *com chien*—it's loaded with diced pork belly.

Serves 2 to 3 Prep Time 10 minutes
Cooking Time 10 minutes

- ✓ 2 tablespoons vegetable oil
- ✓ 1 white onion, minced
- ✓ 100 grams pork belly, diced
- ✓ 1 egg, beaten
- ✓ 2 cups day-old cooked rice
- ✓ 1 tablespoon oyster sauce

- ✓ salt, fish sauce (*patis*), and pepper, to taste
- ✓ 4 stalks green onions, chopped
- ✓ 1/4 cup chopped cilantro (*wansoy*)

1 Heat oil in a wok over medium-high heat.

2 Sauté onions until fragrant. Add pork and stir-fry until slightly cooked.

3 Add egg and stir. Add rice, oyster sauce, salt, fish sauce, and pepper. Stir-fry until well combined and egg is cooked.

4 Add green onions and cilantro. Serve immediately.



SARAPinoy MEALS



P149

Rellenong Bangus
& Sotanghon Meal



P99

Chicken Tenders
& Veggie Lumpia
Meal



P99

Lumpiang Shanghai
& Veggie Kare-Kare
Meal

*PLUS Sago with Gulaman Jr
with every meal*



Basta cakes & Pinoy favorites
**'Lika na sa
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MAKE+BUY+ORDER

THE EASIEST PARTY FORMULA!

CAULI-BROC
CHICHARON

MARGHERITA
PIZZA-FLAVORED
KALE CHIPS

FRESH
RAVIOLI

1

WHOLESOME BRUNCH

CHIPOTLE
HUMMUS

ROASTED
TOMATO
SOUP

Having guests over? Don't sweat! You're only three steps away from party success: Whip up a couple of dishes, buy from the supermarket, and order from trusted suppliers. Entertaining has never been this easy!

PHOTOGRAPHY BY Miguel Nacianceno
RECIPES BY Len Santos-Ding
 of Feed 5000 Kitchen Studio
PROP STYLING BY Martina Bautista
PRODUCED BY Idge Mendiola



COUSCOUS,
BEANS, AND
MUSHROOM
PILAF

V.S.T. - VERY
SUCCULENT
TOMATOES

BAKED
HERB-
CRUSTED
CHICKEN
POPPERS

BUY



- salad greens (lettuce, spinach)
- mango vinaigrette
- creamy poppy seed dressing
- nuts
- fresh fruits
- dried fruits (cranberries, apricots)
- kesong puti
- whole-wheat sandwich buns

ORDER



CHIPOTLE HUMMUS (P400/10 ounces) and **ROASTED TOMATO SOUP** (P350/16 ounces) from Real Girl Toy Kitchen

MARGHERITA PIZZA-FLAVORED KALE CHIPS (P220/65 grams) and **CAULI-BROC CHICHARON** from Take Root

FRESH RAVIOLI (P920/30 pieces) and **V.S.T. - VERY SUCCULENT TOMATOES** (P700/10 pieces) from Nomnomnom Happy Food

A wooden table with various ingredients and a bowl of fried chicken nuggets. In the foreground, a white bowl with a brown rim is filled with golden-brown, breaded chicken nuggets, garnished with green herbs. The bowl is lined with brown paper. To the left, a small bowl contains a yellow sauce with a wooden spoon. Above the bowl, a white bowl is filled with fresh green basil leaves. In the background, there are more bowls, including one with a yellow sauce and another with a green sauce. A small wooden box with green herbs is also visible. The table is set with a white cloth and a wooden spoon.

MAKE

≡Tip≡

USE THE BREADCRUMBS ON THE SAME DAY SINCE THE RECIPE CALLS FOR FRESH HERBS. YOU CAN EXPERIMENT WITH OTHER HERBS, TOO—THINK THYME, ROSEMARY, AND CILANTRO. NOT A FAN OF CHICKEN? USE WHITE FISH FILLETS.

BAKED HERB-CRUSTED CHICKEN POPPERS

Chicken nuggets just got healthier! Our version is baked (not fried) and coated with a handful of herbs.

Serves 4 to 6 **Prep Time** 15 to 20 minutes **Cooking Time** 20 minutes

FOR THE HERBED BREADCRUMBS

- ✓ 1 cup Japanese breadcrumbs
- ✓ ½ cup flat-leaf parsley
- ✓ 2 tablespoons minced green onions
- ✓ 3 cloves garlic
- ✓ 1 teaspoon salt
- ✓ freshly ground pepper

- ✓ 500 grams skinless chicken breast fillets, sliced into 1-inch pieces
- ✓ 1 tablespoon lemon juice
- ✓ 1 teaspoon paprika
- ✓ ½ teaspoon cayenne pepper
- ✓ salt and pepper
- ✓ 6 tablespoons all-purpose flour
- ✓ 1 large egg, beaten with 1 tablespoon water
- ✓ ¼ cup olive oil

- 1** Preheat oven to 400°F. Line a baking sheet with parchment paper.
- 2** Make the herbed breadcrumbs: Combine all ingredients in a food processor. Pulse until well blended. Set aside.
- 3** Combine chicken, lemon juice, paprika, and cayenne pepper in a bowl. Season with salt and pepper.
- 4** Place flour on a plate, beaten egg in a bowl, and herbed breadcrumbs on another plate.
- 5** Dredge chicken in flour, dip in egg, roll in breadcrumbs, then place on prepared baking sheet. Drizzle with olive oil.
- 6** Bake chicken in the preheated oven for 20 to 25 minutes or until golden brown.



COUSCOUS, BEANS, AND MUSHROOM PILAF

Here's a versatile dish that guests can personalize by adding vegetables, dried fruits, or chicken nuggets.

Serves 6 to 8 **Prep Time** 15 minutes
Cooking Time 20 to 25 minutes

- ✓ 100 grams red lentils
- ✓ salt
- ✓ 3 tablespoons olive oil
- ✓ ½ cup minced onions
- ✓ 1 cup sliced button mushrooms
- ✓ 1 cup couscous
- ✓ 2½ cups chicken or vegetable stock
- ✓ ½ cup chopped flat-leaf parsley
- ✓ ¼ cup almonds, toasted

- 1** Cook lentils according to package directions. Drain, season with salt, and set aside.
- 2** Heat olive oil in a saucepot. Sauté onions until translucent. Add mushrooms. Cook for 1 minute. Season with salt. Set aside.
- 3** Cook couscous according to package directions using chicken or vegetable stock.
- 4** Fluff couscous with a fork. Toss in lentils, mushroom mixture, parsley, and almonds.

2

MIDDAY JAPANESE



KANI-MANGO SALAD



BUTA NO KAKUNI



ORDER

TENDERLOIN KATSU SANDWICH
(P200/six)
from Maisen

NORI GYOZA AND BACON-AND-CHEESE GYOZA
(P380/12 from Osaka Ohsho)

BAKED SALMON WITH SOY-MIRIN AND SAKE GLAZE
(P1,990/15 people)
and **WASABI MAYO-GLAZED CRISPY SHRIMPS**
(P2,150/15 people)
from The Creamery Catering



NORI GYOZA AND BACON-AND-CHEESE GYOZA



BUY

- salmon sashimi
- Japanese rice
- nori sheets
- shiso leaves
- bonito flakes
- sesame seeds
- wasabi paste
- fresh avocado
- Japanese pickles
- furikake
- rice topping
- togarashi chili powder



WASABI MAYO-GLAZED CRISPY SHRIMPS



CORN-AND-PRAWN KAKIAGE



TENDERLOIN KATSU SANDWICHES



BAKED SALMON WITH SOY-MIRIN AND SAKE GLAZE



**ONLINE
EXCLUSIVE!**

Log on to Yummy.ph to
get the recipe for Corn
and Prawn Kakiage!

BUTA NO KAKUNI (JAPANESE BRAISED PORK BELLY)

**Tender pork chunks tossed in
sweet, syrupy sauce—sounds
like a winner!**

Serves 6 to 8 **Prep Time** 15
minutes **Cooking Time** 2 to
3 hours

- ✓ ¼ cup vegetable oil
- ✓ 1 kilo pork belly (skin-on),
sliced into 1½- to
2-inch cubes
- ✓ 2 tablespoons sugar
- ✓ 1 (2-inch) piece ginger,
peeled and sliced
- ✓ 6 cloves garlic, peeled
- ✓ 4 cups dashi or
chicken stock
- ✓ 6 tablespoons soy sauce
- ✓ 6 tablespoons mirin
- ✓ sliced leeks for garnish

1 Heat oil in a saucepot over
medium-high heat. Sear pork
cubes until golden brown.

2 Add sugar and stir until
caramelized.

3 Add remaining ingredients.
Lower heat and simmer for
2 to 2½ hours or until tender.
If sauce dries up, add water
½ cup at a time.

4 Remove pork from pot.
Simmer sauce until thick and
syrupy, about 5 minutes. Serve
pork topped with sauce and
garnished with leeks.

MAKE

KANI-MANGO SALAD

**Love California maki? Turn it into a salad that you can eat by itself, pack into nori
cones, or top over katsu sandwiches.**

Makes 2 cups **Prep Time** 20 minutes

FOR THE SESAME-WASABI DRESSING

- ✓ ¼ cup mayonnaise
- ✓ ¼ tablespoon Japanese soy sauce
- ✓ ¼ tablespoon sesame oil
- ✓ ¾ teaspoon wasabi paste
- ✓ pinch of salt
- ✓ ⅛ teaspoon lemon juice
- ✓ 2 (400-gram) cucumbers, peeled
and julienned

- ✓ 2 (160-gram) carrots, peeled
and julienned
- ✓ 2 medium ripe mangoes, peeled
and julienned
- ✓ 8 sticks kani, shredded

1 Make the dressing: Mix together all
ingredients in a bowl. Refrigerate until
ready to use.

2 Toss together cucumbers, carrots,
mangoes, and kani in a bowl.

3 Before serving, add dressing and toss to
combine. Serve chilled.



3

LATIN AMERICAN NIGHT

PERI-PERI CHICKEN



MEXICAN GRILLED CORN



DIRTY RICE



WATERMELON SALSA



NAKED CHORIZO



ORDER

CORN AND FLOUR TORTILLAS, NACHO CHIPS, and TACO SHELLS (from P70/12 pieces) from Tortilleria El Mexicano

NAKED CHORIZO (P330/500 grams) from Casa Amarilla

MEXICAN GRILLED CORN (P120/ serving) from Bun Appetit

WATERMELON SALSA (P300/10 people), **HOT PICKLED PEPPERS** (P200/10 people), and **CILANTRO CHIMICHURRI** (P200/10 people) from Chili Asylum

PERI-PERI CHICKEN (P1,900/10 to 12 people) from Gourmet Garage

NACHO CHIPS



HOT PICKLED PEPPERS

CILANTRO CHIMICHURRI



PICADILLO CUBANO



BUY



- guacamole
- grated cheese
- sour cream
- red beets
- red and green cabbage
- bell peppers
- sliced olives
- limes

TACO SHELLS





MAKE

DIRTY RICE

Use this hearty rice mixture to load up your burrito, or top the grains with sliced chicken or more chorizo for a one-bowl meal.

Serves 6 to 8 **Prep Time** 20 minutes

Cooking Time 35 to 40 minutes

- ✓ 1/4 cup olive oil
- ✓ 50 grams bacon, minced
- ✓ 1 Andouille sausage or spicy chorizo, chopped finely
- ✓ 1 large onion, minced
- ✓ 2 stalks celery, minced
- ✓ 90 grams green bell pepper, minced, divided
- ✓ 200 grams ground pork
- ✓ 100 grams chicken liver, minced
- ✓ 1 teaspoon paprika
- ✓ 1 teaspoon ground cumin
- ✓ 1/4 teaspoon cayenne pepper
- ✓ 3 cups uncooked jasmine rice
- ✓ salt and pepper

- ✓ 4 1/2 cups chicken stock or water
- ✓ 2 tablespoons minced green onions

- 1** Heat oil in a large heavy-bottomed pan. Add bacon and sausage. Cook until browned.
- 2** Add onions, celery, and half the bell peppers. Sauté for 2 minutes.
- 3** Add ground pork and chicken liver. Season with paprika, cumin, and cayenne. Cook until browned.
- 4** Add rice and mix to coat grains. Season with salt and pepper. Add chicken stock or water. Lower heat and simmer, covered, for 20 to 25 minutes or until rice is cooked.
- 5** Remove from heat. Garnish with remaining bell peppers and green onions.

PICADILLO CUBANO

Nachos, soft tacos, burritos, quesadillas—you can make them all with this flavor-packed ground-beef recipe.

Makes 3 cups **Prep Time**

15 minutes **Cooking Time**

15 minutes

- ✓ 1/4 cup olive oil
- ✓ 1/2 cup minced onions
- ✓ 1 tablespoon minced garlic
- ✓ 400 grams ground round
- ✓ 1 teaspoon ground cumin
- ✓ 1 teaspoon dried oregano
- ✓ salt
- ✓ 1 cup minced red or green bell peppers
- ✓ 2 tablespoons tomato paste
- ✓ 1/4 cup dry white wine
- ✓ 2 tablespoons Worcestershire sauce

- 1** Heat oil in a pan over medium heat. Sauté onions and garlic until fragrant.
- 2** Add ground round, cumin, and oregano. Cook until browned. Season with salt.
- 3** Add bell peppers and tomato paste. Cook for 1 minute.
- 4** Add wine and reduce until almost dry. Taste and adjust seasoning, if needed.
- 5** Remove from heat and mix in Worcestershire sauce.



STRONG AND HEARTY

A Feast for Champions

Eager to cook the most hearty meals for the boys at home?
Satisfy their big cravings with these delicious recipes.



Beef Salpicao with Creamy Mashed Potato Crust

PREPARATION TIME: 30 minutes plus 1 hour to marinate beef

COOKING TIME: 30 minutes

SERVINGS: 6-8

INGREDIENTS

For the salpicao:

1 kg beef tenderloin, cut into ½-inch cubes
¼ cup **MAGGI® SAVOR**, garlic
1 tbsp **MAGGI MAGIC SARAP®**
½ cup olive oil
½ cup crushed garlic

For the mashed potatoes:

1 kg potatoes, boiled, peeled and mashed
½ cup butter, melted
1 pack **NESTLÉ® ALL PURPOSE CREAM** 250ml
1 sachet 8g **MAGGI MAGIC SARAP®**
pepper to taste

PROCEDURE

1. Prepare beef salpicao by marinating beef in **MAGGI SAVOR** and **MAGGI MAGIC SARAP** for at least 1 hour. Set aside.
2. Heat olive oil. Stir-fry garlic until wilted and fragrant. Add marinated beef and cook very quickly over high heat. Remove from heat and transfer to a bowl.
3. Prepare mashed potatoes by combining potatoes, butter and **NESTLÉ ALL PURPOSE CREAM**. Mix to fully incorporate cream with potatoes. Season with **MAGGI MAGIC SARAP** and pepper to taste.
4. In a medium-sized glass oven-proof cookware, spread mashed potatoes to cover bottom and sides of the container.
5. Put beef with sauce on top and cover it with remaining mashed potatoes. Brush top with melted butter.
6. Broil for 5-7 minutes in the oven or until golden brown.

GOOOD TO KNOW

Broiling is cooking by direct heat at very high temperature.

Fried Chicken with Mixed Mushroom Sauce

PREPARATION TIME: 20 minutes plus 4 hours to marinate chicken

COOKING TIME: 30 minutes

SERVINGS: 4-6

INGREDIENTS

2 pcs chicken halves
1 sachet 8g **MAGGI MAGIC SARAP®**
1 tbsp **MAGGI® SAVOR**, Classic
¼ cup calamansi juice
2 tbsp patis
salt and pepper to taste
cooking oil for frying

For the mushroom sauce:

½ cup butter
½ cup flour
½ cup water
1 cup sliced shiitake mushrooms
½ cup sliced button mushrooms

½ cup oyster mushrooms
1 pack **NESTLÉ® ALL PURPOSE CREAM** 250ml
1 tsp **MAGGI MAGIC SARAP®** or to taste
1 tsp sugar or to taste

PROCEDURE

1. Rub chicken with **MAGGI MAGIC SARAP**, **MAGGI SAVOR**, calamansi juice, patis, salt and pepper. Leave to marinate for at least 4 hours.
2. Heat cooking oil and fry chicken for 10 minutes on each side or until golden brown. Transfer on a plate lined with paper towels to drain excess oil.
3. Meanwhile, prepare mushroom sauce by melting butter in a pan.
4. Add flour to make a roux. When roux is a little brown, thin with water then add mushrooms.
5. Pour **NESTLÉ ALL PURPOSE CREAM**. Season with **MAGGI MAGIC SARAP** and sugar.
6. On a plate, serve the fried chicken with the bed of mushroom sauce.

GOOD TO KNOW

A roux is a mixture used to thicken sauces.



When cooking hearty dishes to satisfy your big boys' big cravings, elevate their favorites and make it a more delightful dining experience with the help of **NESTLÉ All Purpose Cream**, the No. 1 cream.

No. 1 Cream brand in the Philippines. Source: Kantar Worldpanel Philippines; Coverage: National Philippines, 2014 data





SOMETHING'S BREWING

Coffee isn't always just a regular cup of joe. Use it in a myriad of ways and whip up delicious drinks, savory mains, and delectable desserts.

PHOTOGRAPHY BY Lilen Uy
RECIPES BY Aileen Anastacio
PRODUCED BY Paulynn Chang Afafe

Espresso Hot Chocolate

Perk up rich, thick hot chocolate with a shot of coffee!

It's perfect in the morning with a flaky croissant.

Yield 2 (6-ounce) cups **Prep**

Time 5 to 7 minutes **Cooking**

Time 6 to 8 minutes

- ✓ 2 shots espresso or 2 teaspoons instant coffee powder
- ✓ ¼ cup heavy cream
- ✓ 1 cup milk
- ✓ 2 tablespoons Dutch-processed cocoa powder
- ✓ 1 tablespoon cornstarch

- ✓ ⅓ cup bittersweet chocolate chips or chunks
- ✓ 2 tablespoons marshmallows

1 Place all ingredients except for chocolate pieces and marshmallows in a small heavy-bottomed saucepan over medium heat. Stir until well combined. Bring to a gentle simmer then turn down heat to low.

2 Add chocolate pieces and stir until chocolate is melted and mixture is slightly thick.

3 Place marshmallows on a foil- or parchment paper-lined toaster-oven tray. On the top-heat setting, broil marshmallows until browned on top. Allow to cool slightly.

4 Pour espresso hot chocolate into cups and garnish with toasted marshmallows.



THE PERFECT SHOT

Don't have an espresso maker? Here's what you need to do.

To make a substitute for 1 shot of espresso, simply brew coffee using 2 to 3 times the usual amount of ground coffee beans to make a very strong cup of coffee. Measure out 3 tablespoons of the coffee to make 1 shot.

Dessert Café Latte with Coffee Jelly

Dessert or drink? This one's both!

A thick frappuccino and smooth jelly come together in one cool concoction.

Yield 2 (16-ounce) glasses **Prep Time** 10 minutes, plus chilling time **Cooking Time** about 5 minutes

FOR THE COFFEE JELLY

- ✓ 1½ tablespoons gelatin
- ✓ 2 cups strong coffee
- ✓ ½ cup sugar

- ✓ 2 shots espresso
- ✓ ⅔ cup milk
- ✓ 4 tablespoons sugar syrup (see tip)
- ✓ 4 scoops vanilla ice cream
- ✓ 1½ glasses crushed ice
- ✓ 2 cups cubed coffee jelly
- ✓ whipped cream for garnish
- ✓ ground espresso or coffee powder for garnish

1 Make the coffee jelly: Place gelatin and ¼ cup cold water in a small bowl. Mix until gelatin is dissolved. Allow to bloom, about 3 minutes. Heat coffee and sugar in a saucepan; mix until sugar is dissolved. Add gelatin; mix until gelatin is dissolved. Pour into a rectangular mold or container. Refrigerate until set.

2 Place espresso, milk, sugar syrup, vanilla ice cream, and crushed ice in a blender. Blend until smooth and ice is crushed, about 20 to 30 seconds.

3 Divide cubed coffee jelly between 2 (16-ounce) glasses (about 1 cup per glass) and pour shake over. Garnish with whipped cream and ground espresso or coffee powder.



TO MAKE SUGAR SYRUP, BOIL ¼ CUP SUGAR AND 1 CUP WATER FOR 3 TO 5 MINUTES. COOL COMPLETELY.



MAKE IT!

Here's the formula to your favorite cup of coffee.



ESPRESSO

1 shot espresso



LATTE

1 shot espresso +
1/2 cup steamed milk +
milk froth



MOCHA

1 shot espresso +
2 tablespoons chocolate
syrup + 1/3 cup steamed
milk + whipped cream



FLAT WHITE

1 shot espresso +
1/2 cup steamed milk



AMERICANO

1 shot espresso +
1/2 cup hot water



CAPPUCCINO

1 shot espresso +
1/5 cup steamed milk +
1/5 cup milk froth

TIP

MAKE MILK FOAM WITHOUT
A FANCY FROTHER! FILL
A MICROWAVE-SAFE JAR
HALFWAY WITH NONFAT MILK.
SHAKE VIGOROUSLY UNTIL
FROTHY, ABOUT
1 MINUTE. UNSCREW LID AND
MICROWAVE FOR
30 SECONDS.



TOP TIPS

Keep these factors in mind—they'll affect the character of your cup.

THE BEAN

There are two main types of beans: Arabica and Robusta. Arabica beans are sweet, fruity, softly flavored, and highly acidic. Cheaper and easier to produce, Robusta beans have twice the amount of caffeine than Arabica beans and have a bitter, intense flavor and a nutty aftertaste.

THE ROAST

Generally, there are four types of roasts: Lightly roasted beans are light brown in color and have a mild, grainy flavor. They contain the most caffeine and are the most acidic. Medium roasts are medium brown in color and have a stronger, more balanced flavor. Medium-dark roasts are rich and dark brown in color and have a bittersweet, spicy aftertaste. Dark-roast beans are shiny black in color and have a bitter, smoky flavor.

THE SIZE OF GRIND

Use finely ground coffee for stovetop espresso makers, a medium grind when using a regular drip machine, and a coarser grind when using a French press. It's best to grind the beans right before brewing. Once the beans are ground, store the coffee in an airtight container in a cool, dark place and consume within 2 weeks.

CLEAN WATER AND THE RIGHT TEMPERATURE

Use only clean, filtered water at a temperature between 195°F and 205°F.

Short Ribs with Coffee Rub

Sweet, salty, smoky, and with a hint of spice, these thin, meaty slices are perfect on top of a heaping bowl of steamed rice.

Serves 2 **Prep Time** 10 minutes, plus marinating time **Cooking Time** 2 to 3 minutes

FOR THE COFFEE RUB

- ✓ 2 tablespoons ground espresso
- ✓ 2 tablespoons sugar
- ✓ ½ tablespoon barbecue spice powder (we used McCormick)
- ✓ 1 tablespoon salt
- ✓ ½ tablespoon cayenne pepper
- ✓ ½ tablespoon freshly ground black pepper
- ✓ 1 tablespoon garlic powder
- ✓ 1 tablespoon onion powder
- ✓ 1 tablespoon paprika

- ✓ ¼ cup corn oil, plus more for frying
- ✓ 300 grams short ribs, sliced Korean-barbecue style
- ✓ 1 teaspoon toasted sesame seeds
- ✓ 1 tablespoon minced green onions
- ✓ 1 bird's eye chili (*siling labuyo*), sliced (optional)

1 Make the coffee rub: Combine all ingredients in a bowl and stir well. Set aside in an airtight jar or container.

2 Place oil in a small bowl. Add 3 tablespoons coffee rub and stir.

3 Pour coffee rub mixture into a baking dish. Add short ribs, one piece at a time, rubbing both sides well with the mixture. Marinate, covered, for 2 hours or overnight in the refrigerator.

4 Heat oil in a skillet or grill pan over high heat. Sear short ribs in batches. Do not overcrowd pan. Sear on 1 side for 1 minute then turn over and cook for another 30 seconds. Transfer to a plate and cover with foil until all pieces are cooked. Transfer to a serving plate and garnish with sesame seeds, green onions, and chilies, if desired.



USE THE COFFEE RUB IN OTHER WAYS! SEASON PORK, CHICKEN, OR HEARTY STEWS WITH IT, OR MIX IT INTO THE BATTER FOR BREADED FRIED CHICKEN.





THE GLAZE CAN BE
MADE 5 TO 7 DAYS
IN ADVANCE AND
STORED IN AN AIRTIGHT
CONTAINER IN THE
REFRIGERATOR. HEAT
BEFORE USING.

Buttermilk Fried Chicken with Sticky Coffee Glaze

Get your hands dirty and enjoy crispy battered chicken in a fresh new way. Hugged by a sweet, smoky coffee-infused glaze, it's nothing but finger lickin' good!

Serves 4 to 6 **Prep Time** 15 minutes,
plus marinating time **Cooking Time**
30 minutes

- ✓ 2 cups fresh milk
- ✓ 2 tablespoons vinegar
- ✓ 2 teaspoons salt
- ✓ 1 (1.3- to 1.5-kilo) whole chicken,
cut into 8 pieces

FOR THE BREADING

- ✓ 2½ cups all-purpose flour
- ✓ ½ cup yellow cornmeal
- ✓ 2 tablespoons salt
- ✓ 1 teaspoon white pepper
- ✓ 1 teaspoon cayenne pepper
- ✓ 1 teaspoon onion powder
- ✓ 1 teaspoon garlic powder
- ✓ 1 teaspoon paprika

- ✓ corn oil for deep-frying

FOR THE STICKY COFFEE GLAZE

- ✓ 6 shots espresso
- ✓ ½ tablespoon maple syrup
- ✓ ½ tablespoon honey
- ✓ ⅔ cup ketchup
- ✓ ⅔ cup butter

1 Pour milk and vinegar into a deep dish; let sit for 5 minutes. Add salt and stir.

2 Place chicken in milk mixture and marinate, covered, for at least 30 minutes or overnight in the refrigerator.

3 Make the breading: Combine all ingredients in a bowl and stir until well combined.

4 Heat oil in a deep frying pan to 360°F. When oil is ready, dip chicken pieces, one at a time, into breading; toss to coat completely. Dip again in milk mixture and toss into breading.

5 Deep-fry chicken until golden and reads 165 to 170°F on a meat thermometer, about 10 to 12 minutes. Drain on a wire rack.

6 Make the sticky coffee glaze: Place all ingredients in a saucepan over medium-low heat and simmer gently, stirring occasionally, for 10 to 15 minutes. Let sauce cool slightly. (Sauce will thicken as it cools.) Set aside and keep warm.

7 Toss chicken gently into sticky coffee glaze. (Alternatively, you can drizzle or brush glaze on chicken.)



≡Tip≡

THE KEY TO CRISPY ONION RINGS IS IN THE OIL'S TEMPERATURE. DEEP-FRY ONLY IN HOT OIL. DON'T HAVE A THERMOMETER? JUST DIP THE TIP OF A BARBECUE STICK OR CHOPSTICK INTO THE OIL; IF BUBBLES FORM AROUND IT, THE OIL IS READY FOR DEEP-FRYING.





Pulled-pork Sandwich with Coffee Barbecue Sauce

Bet you've never had pulled pork this way! Topped with loads of crunchy onion rings and drizzled with a really tasty sauce, this hearty sandwich will satisfy the biggest of appetites.

Makes about 8 large sandwiches **Prep Time** 20 minutes **Cooking Time** about 2 hours

- ✓ 1 kilo pork belly
- ✓ 1 teaspoon salt
- ✓ 1/4 teaspoon pepper

FOR THE COFFEE BARBECUE SAUCE

- ✓ 1/4 cup corn oil
- ✓ 4 tablespoons onion powder
- ✓ 1/2 tablespoon garlic powder
- ✓ 2 shots espresso (about 1/4 cup)
- ✓ 1 cup ketchup
- ✓ 1/2 cup brown sugar
- ✓ 1 1/2 tablespoons Worcestershire sauce
- ✓ 1 1/2 tablespoons molasses
- ✓ 2 teaspoons store-bought smoke seasoning (we used American Heritage)
- ✓ 1/2 tablespoon freshly ground black pepper
- ✓ 1/2 teaspoon salt

FOR THE ONION RINGS

- ✓ corn oil for deep-frying
- ✓ 1 cup all-purpose flour
- ✓ 2 teaspoons paprika
- ✓ 1/2 teaspoon salt
- ✓ 1/8 teaspoon pepper
- ✓ 4 medium white onions, sliced into thin rings
- ✓ 1/3 cup milk
- ✓ 8 tablespoons butter for spreading
- ✓ 8 crusty rolls (we used Ekmek, available at Eric Kayser), sliced in half horizontally, or 2 loaves bâtard, sliced into 1/2-inch slices
- ✓ 1 1/2 to 2 cups julienned red and green cabbage
- ✓ 1 1/4 to 1 1/2 cups garlic mayonnaise (mix 1 cup mayonnaise with 1 tablespoon minced garlic and season with salt and pepper)

1 Preheat oven to 325°F. Season pork with salt and pepper. Roast pork for 1 1/2 hours or until fork-tender. Remove from oven and allow to cool. Using your hands, pull meat apart into shreds. Set aside until ready to use.

2 Make the coffee barbecue sauce: Place all ingredients in a saucepan over medium-low heat and simmer gently, stirring occasionally, for 10 minutes. Let cool.

3 Make the onion rings: Heat oil in a deep frying pan until oil registers 350°F on a deep-fry thermometer. Mix together flour, paprika, salt, and pepper in a shallow bowl. Dip onion rings in milk then dredge in seasoned flour. Shake off the excess. Deep-fry onions in hot oil until golden brown, about 1 to 2 minutes. Drain on a paper towel-lined rack.

4 Sauté pulled pork and 2/3 of the coffee barbecue sauce in a pan over medium heat until heated through.

5 Spread butter on insides of bread slices and toast, cut side down, on a frying or grill pan until golden brown. Place 1/4 cup cabbage on a bottom bread half, drizzle with 2 tablespoons garlic mayonnaise, and top with 1/3 cup pulled pork. Drizzle with extra coffee barbecue sauce then top with a generous amount of onion rings. Cover with a top bread half or serve open-faced. Repeat with remaining ingredients to make a total of 8 sandwiches.



YOU CAN ROAST AND FLAKE THE PORK 3 DAYS IN ADVANCE. STORE IN AN AIRTIGHT CONTAINER IN THE REFRIGERATOR.



Espresso-Chocolate Lava Cake with Caramel Filling

No oven? You can bake these in the toaster oven or turbo broiler!

Make sure to check occasionally for doneness if your toaster oven doesn't have a thermostat.

Yield 2 (4x2-inch) or 4 (3x2-inch) ramekins

Prep Time 10 minutes **Baking Time** 12 to 15 minutes

- ✓ ½ cup bittersweet chocolate chips or chunks
- ✓ ¼ cup butter, cubed, plus more for greasing
- ✓ 2 shots espresso
- ✓ ¾ cup sifted confectioners' sugar
- ✓ 1 large egg
- ✓ yolk from 1 large egg
- ✓ ⅓ cup all-purpose flour
- ✓ 2 to 4 soft, chewy caramel candies
- ✓ cocoa powder for dusting and whipped cream or ice cream to serve (optional)

1 Preheat oven to 425°F. Generously grease 2 (4-inch) or 4 (3-inch) heatproof molds or ramekins with butter. Place on a baking sheet.

2 Microwave chocolate and butter in a large microwave-safe bowl for 1 minute on high or until butter is melted. Mix well.

3 Add espresso and stir well. Add sugar and mix until well blended.

4 Beat in egg and egg yolk with a wire whisk.

5 Stir in flour and mix until just combined. (Mixture will be slightly thick but pourable.) Divide batter among prepared molds or ramekins.

6 Microwave caramel candies on a microwave-safe plate for 15 to 20 seconds to soften. With wet hands, scoop up 1 candy, roll into a ball, and gently drop into the center of a ramekin. Repeat with remaining caramel candies and ramekins.

7 Bake in the preheated oven for 12 to 15 minutes or until sides are firm but centers are soft. Remove from oven and let rest for 1 minute. Carefully run a spatula or small knife around cakes to loosen. Invert cakes onto dessert plates. Dust with cocoa powder and serve with whipped cream or ice cream, if desired. Serve immediately.

Easy Espresso Lamingtons

All you need are six basic ingredients and four easy steps to make these pretty coconut-covered Australian treats.

Yield 8 (2x2-inch) pieces **Prep Time** 10 minutes

- ✓ 1 cup sifted confectioners' sugar
- ✓ 3 tablespoons sifted Dutch-processed cocoa powder
- ✓ 1 tablespoon butter, melted
- ✓ 2 shots espresso or 1/4 cup strong coffee
- ✓ 1 (8x4-inch) loaf store-bought butter cake or *taisan*
- ✓ 1 cup desiccated coconut

1 Sift confectioners' sugar and cocoa powder together into a

medium heatproof bowl. Stir in butter and espresso or coffee.

2 Set the bowl over a medium saucepan of simmering water, making sure the bottom of the bowl does not touch the water. Stir mixture until smooth and thick enough to coat cakes, about 3 to 4 minutes.

3 Slice butter cake into 8 (2-inch) cubes.

4 Dip each side of the cake cubes into the warm chocolate coating. Drain excess icing then toss cubes in desiccated coconut. Let set on a wire rack.



THIS RECIPE CALLS FOR SIFTING THE SUGAR AND COCOA POWDER BEFORE MEASURING. WHEN MEASURING, DON'T PACK IT IN; SPOON THE INGREDIENT INTO THE MEASURING CUP AND LEVEL OFF THE TOP USING A SPATULA OR THE BACK OF A KNIFE.



BREW IT!

You can brew a cup using multiple techniques.



AUTOMATIC COFFEE DRIP

The machine heats water and filters it through ground coffee placed on a paper filter. The brewed coffee drips through to the pot.



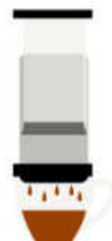
FRENCH PRESS

Allow ground coffee to steep in hot water in the glass container for 4 to 5 minutes. Press the plunger to filter out the granules and pour the coffee into a cup.



STOVETOP ESPRESSO MAKER

Place water in the bottom section and ground coffee in the filter container, screw on the top, and place it on the stove. The water will move through the coffee granules and into the upper compartment.



AEROPRESS

Place the press on top of a cup. Immerse ground coffee and water in the container for 10 seconds, then press down the filter to allow the coffee to drip into the cup.



CAPSULE ESPRESSO MACHINES

Fill the container with water and pop a packaged capsule in the machine. Press any of the buttons for your desired cup.



VIETNAMESE COFFEE DRIP

Set the filter on top of an empty cup. Place ground coffee and hot water in the filter. Coffee will drip into the cup.

It's party season! Get ahead
of the game with seven
sumptuous dishes that will
surely get rave reviews.

POTLUCK PERFECT

PHOTOGRAPHY BY Patrick Martires
RECIPES AND FOOD PREPARATION BY
Carina Guevara-Galang
STYLING BY Rachelle Santos

FABRICS FROM THE FABRIC BAR BY WEAVES OF ASIA

MAKE IT AHEAD!

COOK THE TOMATO SAUCE 3 TO 4 WEEKS AHEAD, COVER, AND FREEZE. COOK THE BÉCHAMEL SAUCE 1 TO 2 DAYS IN ADVANCE, COVER THE SURFACE DIRECTLY WITH PLASTIC WRAP, AND STORE IN THE REFRIGERATOR.

STRATEGY OVEN TO TABLE

These dishes look so good that you can easily take them straight from oven to table.

COOK the
COVER

PUMPKIN, SAUSAGE, AND SPINACH LASAGNA

Save time and effort when prepping this wholesome dish by using no-cook lasagna noodles.

Serves 6 Prep Time 20 minutes
Cooking Time 50 to 60 minutes

FOR THE TOMATO SAUCE

- ✓ 1 tablespoon olive oil
- ✓ 1 white onion, chopped finely
- ✓ 1 stick celery, chopped finely
- ✓ 4 cloves garlic, chopped finely
- ✓ 300 grams Italian or fresh pork sausage, crumbled
- ✓ 1 (800-gram) can chopped tomatoes
- ✓ 1/2 cup chicken stock or water
- ✓ 1/2 teaspoon Italian seasoning
- ✓ 1 tablespoon chopped fresh basil
- ✓ salt, pepper, and sugar

FOR THE BÉCHAMEL SAUCE

- ✓ 500 ml fresh milk
- ✓ 1/2 medium white onion, chopped
- ✓ 6 black peppercorns
- ✓ 1 bay leaf
- ✓ 2 tablespoons butter
- ✓ 2 tablespoons all-purpose flour
- ✓ 1 tablespoon butter
- ✓ 2 cups blanched, drained spinach

- ✓ 1/2 teaspoon ground nutmeg
- ✓ 3/4 kilo pumpkin, sliced into 1/2-inch-thick pieces
- ✓ 9 (5X3 1/2-inch) pieces no-cook lasagna sheets (we used Pasta Zara)
- ✓ 1 cup shredded mozzarella
- ✓ 1/2 cup grated Parmesan cheese

1 Make the tomato sauce: Heat oil in a stockpot. Sauté onions until translucent. Add celery and garlic; sauté until tender. Add sausage; cook until browned. Add tomatoes, stock, Italian seasoning, and basil. Season with salt, pepper, and sugar; mix well. Boil then simmer, partially covered, for 30 minutes, stirring occasionally. Once reduced and slightly thick, adjust seasoning.

2 Make the béchamel sauce: Combine milk, onions, peppercorns, and bay leaf in a saucepan over medium heat. When milk is just about to boil, turn off heat. Let stand for 5 minutes to let the flavors infuse; strain. In another

saucepan, melt butter. Add flour; whisk until a smooth paste forms. Slowly add warm milk; whisk continuously until mixture is smooth and thick. Season with salt and white pepper. Remove from heat and place plastic wrap directly on the surface of the sauce.

3 Melt butter in a frying pan and sauté spinach. Season with nutmeg, salt, and pepper.

4 Preheat oven to 350°F. Grease a 10 1/2x7 1/2x3-inch baking dish.

5 Spread 1/4 of the pumpkin pieces on the bottom of the dish and follow with 1/3 of the tomato sauce. Top with 3 lasagna sheets, cutting 1 sheet in half to fit (do not overlap sheets), 1/3 of the béchamel, half of the spinach, 1/4 of the pumpkin, and 1/3 of the cheese. Repeat layering. Cover with remaining lasagna sheets. Top with remaining béchamel sauce, tomato sauce, and cheese. Bake for 50 to 60 minutes or until pasta is cooked through and cheese is golden and bubbling.

MAKE IT AHEAD!

BAKE THE EGGPLANT 1 DAY IN ADVANCE. LET COOL THEN COVER AND STORE IN THE FRIDGE. THE TOMATO SAUCE CAN BE COOKED 2 OR 3 DAYS AHEAD AND REFRIGERATED, OR 3 TO 4 WEEKS AHEAD AND FROZEN.



EGGPLANT PARMIGIANA

Give it a twist: Mix in mushrooms, and use gouda, Gruyère, and cheddar instead of mozzarella and Parmesan.

Serves 6 to 8 **Prep Time** 20 minutes
Cooking Time 1 hour

- ✓ 1½ kilos large eggplant, sliced diagonally into 1-inch-thick pieces
- ✓ 2 tablespoons fresh basil
- ✓ 400 grams fresh mozzarella, sliced into ⅛-inch-thick rounds
- ✓ ½ cup freshly grated Parmesan
- ✓ ¼ cup breadcrumbs, toasted

FOR THE TOMATO SAUCE

- ✓ ¼ cup olive oil
- ✓ 1 large white onion, minced
- ✓ 4 cloves garlic, sliced thinly
- ✓ ½ medium carrot, grated finely

- ✓ 3 tablespoons chopped fresh or 1 tablespoon dried thyme
- ✓ 2 (800-gram) cans peeled whole tomatoes, crushed (reserve juice)

- 1** Preheat oven to 450°F.
- 2** Season eggplant lightly with salt and pepper. Place on a greased baking sheet. Bake until dark brown on top, 12 to 15 minutes. Set aside.
- 3** Lower temperature to 350°F.
- 4** Make the tomato sauce: Heat olive oil in a saucepot. Sauté onion and garlic until soft and golden, about 8 minutes. Add carrots and thyme; cook until carrots are tender, about 5 minutes. Add

tomatoes and juices; bring to a boil, stirring often. Lower heat and simmer, partially covered, for 30 minutes or until sauce thickens. Season with salt, pepper, and sugar.

- 5** Arrange 4 largest eggplant slices in an 8x12-inch baking dish. Top with ¼ cup tomato sauce and 1 teaspoon basil. Place 1 mozzarella slice over each eggplant. Sprinkle with 1 teaspoon Parmesan. Place smaller eggplant slices over each. Repeat with tomato sauce, basil, and cheeses. Top with breadcrumbs. Bake, uncovered, until cheese is melted and crumbs are golden, about 20 minutes.



MAKE IT AHEAD!

COOK THE STUFFING 1 TO 2 DAYS IN ADVANCE AND STORE, COVERED, IN THE REFRIGERATOR.

ROAST CHICKEN WITH LONGGANISA-RICE STUFFING

For a boost of flavor, rub the chicken with garlic and herbs such as thyme, oregano, or rosemary.

Serves 4 to 6 **Prep Time** 20 minutes **Cooking Time** 1 hour

FOR THE LONGGANISA-RICE STUFFING

- ✓ 2 tablespoons butter
- ✓ 1 medium white onion, chopped
- ✓ 1 Granny Smith apple, peeled, cored, and diced
- ✓ 2 stalks celery with leaves, chopped
- ✓ 2 cloves garlic, chopped
- ✓ 1 teaspoon dried thyme leaves
- ✓ 225 grams Vigan or Lucban *longganisa*, crumbled
- ✓ 2 cups steamed rice, cooled
- ✓ ½ cup chopped cashew nuts
- ✓ ¼ cup chopped fresh parsley

- ✓ 1 (1.2-kilo) chicken, washed, dried
- ✓ 3 tablespoons butter, softened

- 1** Place rack on oven's lowest rung. Preheat to 325°F.
- 2** Make the *longganisa*-rice stuffing: Melt butter in a large skillet. Add onions, apple, celery, garlic, thyme, and a pinch of salt and pepper. Cook until fragrant and tender, about 5 minutes. Add *longganisa*; cook until browned but still juicy. Add rice, nuts, and parsley. Mix well. Cool completely.
- 3** Season cavity and all sides of chicken. Stuff cavity with half of the rice stuffing. Truss wings and legs.

- Place chicken, breast side up, on a rack set on top of a roasting pan. Brush all sides generously with butter. Cover loosely with foil.
- 4** Roast for 20 minutes undisturbed. Baste with remaining butter. Increase temperature to 425°F. Continue to roast, uncovered, until a meat thermometer inserted into the thickest part of the thigh registers 165°F or until juices run clear when pierced with a knife between the thigh and leg, about 10 to 15 minutes more. Let rest for 5 minutes before carving. Heat remaining rice stuffing and serve on the side.

STRATEGY**COOK IN
ADVANCE**

Stay stress-free on the day of the party by preparing dishes ahead of time. All you'll have to do is thaw, reheat, and serve!

**MEDITERRANEAN SHORT RIBS STEW**

Cook then freeze this dish three weeks ahead. Come party time, just reheat and mix in olives and capers. Easy!

Serves 8 Prep Time 20 minutes

Cooking Time about 4 hours

- ✓ 1/3 cup all-purpose flour
- ✓ 2 kilos bone-in beef short ribs, cut into 2-inch-thick pieces
- ✓ 2 tablespoons vegetable oil
- ✓ 2 tablespoons olive oil
- ✓ 2 red onions, cut into 1-inch pieces
- ✓ 2 carrots, cut into 1/2-inch pieces
- ✓ 1 stalk celery, cut into 1/2-inch pieces
- ✓ 3 large cloves garlic, chopped
- ✓ 1 teaspoon dried rosemary
- ✓ 1 teaspoon dried thyme leaves
- ✓ 2 cups dry red wine
- ✓ 2 cups chicken stock

- ✓ 1 (15-ounce) can whole peeled tomatoes (reserve juice)
- ✓ 3/4 cup balsamic vinegar
- ✓ 1/2 cup pitted black olives, rinsed
- ✓ 2 tablespoons capers
- ✓ zest from 1 navel orange

1 Preheat oven to 350°F.

2 Mix flour, 1 1/2 teaspoons salt, and 1/2 teaspoon freshly ground black pepper. Pat ribs dry and lightly dredge in flour, shaking off excess.

3 Heat vegetable oil in an ovenproof pot. Sear ribs, in batches, until browned, about 8 minutes. Set ribs aside. Discard fat.

4 Heat olive oil in the same pot. Cook onions, carrots, celery, and a

pinch of salt until tender, stirring occasionally, 8 to 10 minutes. Add garlic and herbs; cook until fragrant, stirring frequently, about 2 minutes. Turn heat to high. Add wine; cook until reduced by half, about 8 minutes. Add stock, tomatoes and juice, and vinegar. Skim off excess oil. Lower heat. Simmer for 5 minutes. Return ribs to pot. Cover and cook in the oven until fork-tender, about 3 hours.

5 Remove ribs from pot. Let cooking liquid stand briefly. Skim off excess fat. Stir in olives and capers. Adjust seasoning. Return ribs to pot; mix well. Stir in orange zest just before serving.

MAKE IT AHEAD!

MAKE THE DIP 1 TO 2 DAYS IN ADVANCE (UNTIL STEP 4) AND STORE, COVERED, IN THE REFRIGERATOR.



SMOKY HAM-AND-MUSHROOM CHEESE DIP

This creamy dip can double as pasta sauce! Just toss in macaroni to make mac and cheese.

Serves 6 Prep Time 15 minutes

Cooking Time 25 minutes

- ✓ 300 grams assorted fresh mushrooms, chopped (we used shiitake, oyster, and shimeji)
- ✓ 2 tablespoons olive oil
- ✓ 2 tablespoons unsalted butter
- ✓ 1/2 large white onion, chopped
- ✓ 2 cloves garlic, minced
- ✓ 1 1/2 tablespoons all-purpose flour
- ✓ 1/2 cup chopped sweet or spiced ham
- ✓ 1 cup milk
- ✓ 3/4 cup sour cream
- ✓ 1 1/2 cups grated smoked Gouda cheese (reserve 1/4 cup)
- ✓ 1/2 cup grated cheddar cheese (reserve 1 tablespoon)

1 Preheat oven to 350°F. Drizzle mushrooms with olive oil and season well with salt and pepper. Roast for 8 to 10 minutes. Remove from oven and set aside. Increase temperature to 400°F.

2 Heat butter in a large saucepan over medium-high heat. Add onions, and 1/2 teaspoon each salt and pepper. Cook, stirring, until

onions are translucent, about 4 minutes. Reduce heat to medium. Add garlic and flour; cook for about 2 minutes. Add ham and roasted mushrooms.

3 Stir in milk and simmer. Add sour cream; cook, stirring continuously, until thick, about 5 minutes. Remove from heat. Stir in cheese.

4 Transfer mixture to a 1-quart baking dish and sprinkle with reserved cheese.

5 Bake in the oven until cheese melts, about 6 minutes. Serve with crackers, crostini, or toasted bread.

STRATEGY
**MAKE
QUICK &
EASY MEALS**

Looking for dishes to serve that'll be ready in half an hour or less? Turn to these fast, simple, and tasty recipes.



ORIENTAL STEAMED LAPU-LAPU WITH CHINESE SAUSAGE

For an Asian-themed party, pair the fish with fried rice and stir-fried broccoli to round out the meal.

Serves 2 to 3 **Prep Time** 10 minutes
Cooking Time 10 minutes

- ✓ 500 grams fresh *lapu-lapu*, cleaned
- ✓ 1 (1-inch) piece ginger, sliced into thin rounds, plus 1 (2-inch) piece ginger, cut into matchsticks
- ✓ 1 bundle green onions, cut into 6-inch lengths
- ✓ 1 whole Chinese sausage, sliced into matchsticks
- ✓ 2 tablespoons sesame oil

FOR THE SAUCE

- ✓ 2 tablespoons dark soy sauce
- ✓ 2 tablespoons Shaoxing wine

- ✓ 1 teaspoon sugar

FOR GARNISH

- ✓ 1 stalk green onion, cut diagonally into 2-inch lengths
- ✓ 3 slices ginger, cut into matchsticks
- ✓ cilantro leaves (optional)

1 Preheat a steamer large enough for fish.

2 Pat fish dry with paper towels. Rub salt and pepper on each side of fish and inside stomach. Stuff stomach with the ginger rounds.

3 Place ginger sticks and green

onions on a large heatproof dish. Place fish on top of ginger and green onions.

4 Make the sauce: Mix together all ingredients in a small bowl. Pour sauce over fish.

5 Place plate with fish inside the preheated steamer. Steam over high heat for 10 minutes or until fish is cooked through.

6 Meanwhile, heat vegetable oil in a frying pan and sauté sausage until cooked, about 1 minute. Set aside.

7 Remove fish from steamer. Drizzle with sesame oil and top with sausage. Garnish with green onions, ginger, and cilantro. Serve hot.



**ONLINE
EXCLUSIVE!**

Log on to Yummy.ph
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Creamy Tomato and
Salmon Linguine.

JAPANESE-STYLE STEAK FRIED RICE

Transform fried rice into a complete meal by adding rib-eye chunks, zucchini, bell peppers, and peas.

Serves 8 to 10 **Prep Time** 15
minutes **Cooking Time** 15 minutes

- ✓ 4 tablespoons vegetable oil, divided
- ✓ 350 grams rib-eye steak, sliced into 1/4-inch cubes
- ✓ 1 large white onion, chopped
- ✓ 1 tablespoon minced garlic
- ✓ 1/2 cup sliced fresh or canned button mushrooms
- ✓ 2 medium carrots, diced finely
- ✓ 4 large eggs
- ✓ 10 cups steamed jasmine or Japanese rice, cooled
- ✓ 6 tablespoons Japanese soy sauce or to taste
- ✓ 6 tablespoons sake
- ✓ salt and freshly ground black pepper
- ✓ 6 stalks green onions, chopped
- ✓ 3 tablespoons butter

1 Heat 2 tablespoons oil in a large pan over medium-high heat. Cook beef, making sure the fatty bits are toasted and crunchy. Set aside.

2 Heat remaining oil in the same pan. Sauté onions until translucent. Add garlic, mushrooms, and carrots; sauté until carrots are tender. Add eggs; stir to scramble and cook until almost set.

3 Add rice and toss to mix well. Season with soy sauce, sake, salt, and pepper. Add beef and green onions and mix well.

4 Add butter and toss until well combined. Transfer to a serving dish and serve hot.



YOU CAN ALSO USE
MASHED KESONG
PUTI INSTEAD OF
BURRATA OR FRESH
MOZZARELLA.

Caprese Dog

Make slits on **3 semi-frozen ham hotdogs** (we used CDO) and place in a saucepan filled with boiling water. Cover and cook for 5 minutes; drain. Toss **100 grams cherry tomatoes** (sliced) with **3 tablespoons extra virgin olive oil**, **1/2 teaspoon salt**, and a pinch of **pepper**; set aside. Spread **1/3 cup butter** over **3 ciabatta rolls** (sliced). Toast, buttered side down, on a grill or in an oven toaster. Place hotdogs in rolls and top evenly with **1/3 cup bottled pesto**, cherry tomato mixture, and a generous heap of **burrata** or **fresh mozzarella**. Drizzle with bottled **balsamic glaze**, if desired. **Makes 3.**

Japa Dog

Cook **2 jumbo hotdogs** according to package directions. Slice **2 soft hotdog rolls** in half and **butter** the insides. Toast, buttered side down, in an oven toaster, about 3 minutes. Place hotdogs in buns and drizzle generously with **store-bought Japanese mayonnaise** and **tonkatsu sauce**. Top with **bonito flakes** and **1 sheet nori** (cut into thin strips). **Makes 2.**

HOT DOG!

Break out of your ketchup-and-mustard rut. Unexpected toppings will give your subs a fun and tasty instant upgrade!

Philly Cheesesteak Dog

Cook **3 beef hotdogs** according to package directions. Marinate **200 grams sukiyaki-cut beef** (sliced into strips) in **3 tablespoons soy sauce**, **salt**, and **pepper** for about 20 minutes. Sauté **1 small white onion** (sliced thinly) in **2 tablespoons olive oil** and **2 tablespoons butter** for 10 minutes. Add **1 teaspoon salt**, **1/2 teaspoon sugar**, and a **pinch of pepper**; cook over low heat until onions are brown and softened, about 20 minutes. Set aside. Melt **2 tablespoons butter** in a pan. Add **1 1/2 tablespoons flour**; cook for a few seconds until bubbly. Slowly pour in

1 cup fresh milk, whisking until thick. Add **100 grams shredded provolone cheese**. Season with **1/4 teaspoon salt**; set aside. Sauté beef in **2 tablespoons olive oil** until browned, about 6 to 8 minutes; set aside. In the same pan, sauté **1 small green bell pepper** and **1 small yellow bell pepper** (sliced into strips) until softened. Return beef to pan; mix well. Halve and butter the insides of **3 mini baguettes**. Toast, buttered side down. Place hotdogs in loaves and spoon provolone cheese sauce over. Top with beef mixture and caramelized onions. Serve hot. **Makes 3.**

Bacon-Mushroom-Turkey Dog Melt

Wrap **3 turkey hotdogs** (thawed, we used CDO) with **2 bacon strips** each; secure with toothpicks. Cook in a nonstick pan over medium heat until bacon is crisp and hotdogs are cooked through. Toss **150 grams fresh button mushrooms** (sliced) in **1/8 cup olive oil**, **salt**, and **pepper**. Sauté in a nonstick pan over medium heat until mushrooms are fully cooked; set aside. Sauté **1 small onion** (sliced) in **1/8 cup olive oil** until softened; season with salt and pepper. Slice **3 hotdog buns** in half. Spread one side with **mayonnaise** and the other with **mustard**. Toast buns in an oven toaster, about 3 minutes. Place hotdogs in buns. Top with sautéed onions, button mushrooms, and **3/4 cup grated cheddar cheese**. Drizzle buns with **1/4 cup store-bought barbecue sauce**. **Makes 3.**



GET THE PARTY STARTED

Stress-free entertaining is just an order away. Trust the country's most innovative kitchens to bring you dishes everyone will love. All you have to do is take your pick!

PHOTOGRAPHY BY
Patrick Martires

PRODUCTION AND PROP STYLING BY
Anna Felipe and Trinkia Gonzales

FOOD STYLING BY
Idge Mendiola and Rachelle Santos

SHRIMP AND CHORIZO GAMBAS

Juicy shrimps and flavorful chorizo are cooked with lots of garlic and olive oil. This dish is best served with toasted crusty bread, great for mopping up the sauce.

**P1,700/12 people,
The Clubhouse**

APPETIZERS

Start the festivities with spreads and finger foods.

POTATO, ONION, AND CHEESE; CABBAGE, MUSHROOM, AND TRUFFLE OIL PIEROGI

Bring Polish flavor to the table with handmade dumplings. Topped with sour cream, bacon, and caramelized onions, they make for a light yet satisfying starter.

**P480/12 (Potato, Onion, and Cheese), P500/12 (Cabbage, Mushroom, and Truffle Oil),
Babci Kuchina**

THE ORIGINAL RECIPE AND CHILI CON QUEZO

Whet your guests' appetites with chili and cheese dips—both deliver the right balance of spicy and savory notes. Serve with nachos for a chunky, gooey treat. **P200/jar, Chili Chili Bang Bang**

PRIA'S SIGNATURE SALAD

Start the evening with a salad of greens, candied walnuts, and blue cheese. The raspberry vinaigrette gives it a balanced, fruity flavor.

**P1,850/medium, P2,600/
large, Pria's Kitchen**

CRAB AND ARTICHOKE DIP

Keep the early birds happy with crackers and a cheesy blend of seafood and greens. **P500/250 grams, Marmalade Kitchen**

TINAPA TAPENADE

Made with Sarangani Farms smoked *bangus*, anchovies from Davao, and organic tomatoes from Bukidnon, this spread proves that the best ingredients make all the difference. It's great smeared on Melba toast or topped on pasta or rice.

P450, The Crazy Cook

CLASSIC CHICKEN EMPANADA

A creamy chicken filling is perfectly tucked inside a melt-in-your-mouth crust for a snack that'll bring you back to your childhood. **P420/12, P280/8, Mama Empanada**

BACON CRACKLETS

These crunchy, lightly salted bacon chips are so easy to pop in your mouth, you'll have to remind yourself not to finish an entire bowl.

P300/150 grams, Three Hungry Tummies

MAINS, RICE, AND NOODLES

Hearty flavors and hefty portions will satisfy even the biggest of appetites.

EGGPLANT LASAGNA

Eggplant slices sit between layers of tomato sauce and gooey cheese to make a baked dish that's sure to be a hit with grown-ups and kids alike.

**P1,100/10 to 12 people,
P1,800/15 to 20 people,
Mantequilla**

BARBECUE RIBS

Guests won't think twice about getting their hands dirty with juicy, hickory-smoked ribs.

Dunk them in the homemade barbecue sauce they come with for a smoky-sweet-tangy kick.

P650/half slab, P850/full slab, Rockin' Ribs

BONE MARROW MUSHROOM RICE

The staple is given an indulgent upgrade with the addition of bone marrow bits and earthy mushrooms. It's definitely not your usual fried rice!

**P420/10 people,
Abuela's Kitchen**

CALLOS

This take on the classic Spanish dish is meatier than usual and is packed with the good stuff—tasty chorizo, smoky bacon, tender tripe, and chickpeas.

P1,500/8 to 10 people, Dreaming of Dinner

BAKMI ASADO

Try a new Asian dish this holiday season. This Indonesian wheat-noodle dish, topped with tasty pork *asado* slices, steamed bok choy, and cucumbers, makes for an excellent alternative to the usual *pancit*.

**P1,350/6 to 8 people,
Bakmi Nyonya**



**CATALAN BEEF STEW
WITH CRUMBLED
HOMEMADE
CHORIZO**

Expect bold, complex flavors from this chocolate-thickened stew of premium short ribs, chorizo, and spices. It's a unique addition to your meaty offerings.

P650/400 grams, Xáncho

**ROAST ORGANIC
CHICKEN
WITH CHORIZO
GRAPE SAUCE**

Organic chicken makes the traditional roast tastier, while the chorizo grape sauce can be eaten on its own, or served with garlic bread or steamed rice on the side.

**P1,800/six people,
Gourmet Corner**

CARNIVORE LECHON

No holiday gathering is complete without *lechon*.

In this new take on the traditional treat, roasted pig is stuffed with three kinds of sausages, slabs of bacon, and roasted potatoes. It's a meat-lover's delight!

**Starts at P5,300,
Leonardo's Lechon**

**CRISPY CHICKEN
PAO WITH PINE NUTS**

These fried dumplings are all about the crispy shell that's generously filled with tasty chicken. Pair with noodles or rice to complete your Asian feast. **P600/six, H Home by Good Earth**

**CHICKEN BBQ
DEEP DISH PIZZA**

Give the usual pizza delivery a break. Order a Chicago deep-dish instead! It's covered with melted cheese and topped with hickory barbecue sauce, chicken, cilantro, peppers, and red onions.

**P520/10-inch pizza,
Luca's Corner**



BAKED TRUFFLE CREAM PASTA WITH PROSCIUTTO CRISPS

Al dente pasta is smothered with creamy white sauce, and flavored with earthy truffle oil and salty prosciutto for an indulgent holiday treat. **P1,950/10 to 12 people, 25 Mushrooms Kitchen**



LENGUA WITH MUSHROOMS AND OLIVES

Here's an unbeatable classic: tender, perfectly cooked ox tongue in a rich mushroom gravy. Round out your meal with a bowl of steamed rice or creamy mashed potatoes. **P1,300/small, P2,600/medium, Vicky's Cuisine**



BAKED MEAT ROLL WITH GRAVY

Channel a little bit of nostalgia with cheese-stuffed baked beef served with creamy gravy. **P780/tray, P750/five frozen rolls (without gravy), Pink Plate Food Company**



BAKED SIDE OF SALMON WITH AIOLI AND CHEESE

Juicy salmon is topped with a rich herbed cream sauce and is served with garlicky mushrooms and tomatoes on the side, showing that a great fish option can stand out in a typical party spread. **P1,800/10 to 12 people, Gourmet Garage**



BROWN SUGAR GLAZED SMOKED HAM

This bone-in ham—slowly cured and smoked all day—will not only complete your traditional spread, it will also make for an impressive centerpiece for your holiday table. **Starts at P2,900, Mr. Delicious**



BEEF RENDANG AND NASI KUNING

Treat your guests to this hearty duo: Melt-in-your-mouth beef tenderloin simmered in a spicy coconut-milk mixture and rice flavored with turmeric and coconut oil. Served with *sambal* on the side, it's comfort food with Indonesian flair! **P1,400/six to 8 people, Bakmi Nyonya**

KOREAN BEEF RIBS

Make this the star of your Asian-themed celebration. Slow-cooked for eight hours, this tender, tasty stew won't disappoint! **P1,800/12 people, P2,700/20 people, Orange Kitchen**

BAI'S BONELESS LECHON IN SPICY FLAVOR

There's no need to fly to Cebu to put this on your table. Tender, perfectly seasoned meat sits underneath a layer of beautifully crisp skin. **P775/small, P1,200/medium, P2,200/large, Bai's Boneless Lechon Cebu**

PAELLA VALENCIANA

You can't go wrong with this classic: a hearty collection of chicken, sausage, and seafood resting on al dente rice, with the prized layer of crusty grains on the bottom of the pan. **Starts at P2,650, Casa de Comidas**

MOMOFUKU-STYLE PORK BUNS

Sous-vide pork belly with extra crispy skin tucked into mantou buns and topped with hoisin, Sriracha, and cucumbers will prove to be the most popular offering on your holiday table.

P500/six, P1,000/12, Andy's Good Eats

ANGUS BEEF SALPICAO

Buttery cubes of Angus beef cooked in a special sauce and topped with fried garlic deliver simple, familiar flavors that are sure to satisfy. Pass the rice, please! **P330/pack, Auntie May's**





DESSERTS

End the celebration on the sweetest note.

QUEZO DE BOLA ENSAYMADA

Treat your guests to some of the softest, fluffiest homemade *ensaymada* in the metro! Pair with thick *tsokolate* or freshly brewed coffee for a fitting end to your holiday party.

P420/12 mini, P650/10 regular, Portobello Bakery

SALTED CARAMEL COFFEE SPREAD

A playful mix of bitter, sweet, and salty, this versatile spread goes well with everything—from cakes and ice cream to cookies and crackers.

P250/250-ml bottle, SPREAD by Chef Joaquin

GLUTEN-FREE AND VEGAN CHOCOLATE CAKE

Sweetened with coco sugar and frosted with Davao couverture chocolate, this vegan option will provide your sweet fix, sans the guilt. **P950/8-inch cake, Kitchen Revolution**

DARK CHOCOLATE CARAMEL CRUNCH CAKE

A holiday feast should always include an indulgent treat. Go for a moist fudge-frosted, caramel-and-chocolate crunch-filled, dark-chocolate cake. It'll leave a lasting impression on your guests!

P950, CHRISTA Manila

CHOCOLATE MORON

Introduce this delicacy from Leyte to your guests. Made with two kinds of ground rice, coconut cream, roasted *pili*, and 80 percent dark chocolate, this *kakanin* will be enough to get them raving! **P50/three, Risa Chocolates**

COCO-LIME MACAROONS

Sweet and tart, crisp on the outside and chewy on the inside, these bites feature a distinct tropical taste, thanks to coconuts and Visayas-sourced *biasong* (local lime).

P35/piece, P100/3, P280/8, Patricio's Cevicheria

SANS RIVAL NEGRENSE

Can't decide which sweet treat to bring to the party? Go for a *brazo de mercedes-sans rival* hybrid! It's creamy, buttery, and will surely hit the spot.

P950/6x9 inches, P1,250/8x12 inches, Jaye Jesena-Hedriana

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RESTAURANTS

Ooma

/ Crying Tiger Street Kitchen

/ Eggs for Breakfast

/ Dish



Twist on tradition

At **Ooma**, chef Bruce Ricketts redefines commercial Japanese food.

REVIEW BY SASHA LIM UY

It takes approximately an hour to get a seat at Ooma. (I suggest visiting the restaurant at odd hours.) But the wait is worth it, rewarded by that first mouthful of 20-something culinary-prodigy Bruce Ricketts's Uma Viche. At his new restaurant, you won't see him whip up bite-sized globes of flavor as in Mecha Uma, his sophisticated, incredibly elusive omakase dining establishment. Here, all you'll see are effortless final products: Fried corn-and-oyster balls backed up by nori salt and kimchi mayo; crispy soft-shell crab tempura complemented by avocado mousse; cheesy gyoza made to sing by unagi sauce.

You'll also find inventive twists to traditional Japanese dishes. For example, the classically cone-shaped temaki is transformed into a taco-maki, with a sheet of nori cupping the fillings in a manageable mini bowl, and the soy sauce served with a brush instead of in a soy dish. Purists might gasp, but Ooma is about enjoying great food in a casual setting. It might be about convenience more than authenticity, but that doesn't mean the food is any less sincere, nor less tasty.

With comfort at the forefront, rice is the obvious star. This rice bar serves it everywhere it can—makis, taco-makis, rice bowls, even in complimentary unlimited bowls of steamed rice—and the tenacity pays off. The Unagi Maki is a



Uni Udon



Corn and Oyster Kaki-age



Soft-shell Crab Taco-maki

PHOTOGRAPHY: TOTO LABRADOR. PICTORIAL DIRECTION: REGINE RAFAEL

meticulous calculation of eel, cream cheese, and fried shallots; the Hamachi Maki is a powerhouse of ceviche dressing, pickled vegetables, and shiso; and the dons are every hungry man's dream.

But Ooma performs just as well without the starchy staple. An urchin-infused cream sauce gives the most rewarding flavor in the Uni Udon, with nori, scallions, shrimp, uni, and mushrooms creating an explosive show. The sous-vide Hanger Steak is a must—it's truly tender, with ponzu butter boosting the flavor further, and mushrooms and truffle oil adding earthiness to the dish. A set of tatakis—flash-seared, thinly sliced sashimi topped with sesame seeds, pickles, and fruit embellishments—also graces the menu. The Salmon Tataki is a bright little number, with roasted pineapples adding fresh tropical notes. With all these options, Ooma's menu will magically increase the limits of your appetite.

Ooma isn't traditional Japanese cuisine, but the chef puts up a compelling enough argument that you'll stop caring. You'll just eat. And eat really, really well.

in a nutshell

OOMA 3/F Mega Fashion Hall, SM Megamall, Mandaluyong City; tel. no.: 656-4591

MUST-TRIES Uma Viche (P195), Corn & Oyster Kaki-age (P155), Salmon Tataki (P195), Unagi Maki (P299), Hamachi Maki (P335), Soft Shell Crab Taco-maki (P199), Hanger Steak (P495), Buta Kakuni Katsudon (P289), Uni Udon (P495)

THUMBS UP Don't overlook the desserts—the Lime Coconut Panna Cotta is a tropical dream, while the Half Baked Chocolate Lava Cake is a classic hit.



Taking it to the streets

Crying Tiger Street Kitchen offers honest Thai and Malaysian flavors in a relaxed, tropical-urban setting.

REVIEW BY CHINKEE CLEMENTE-KOPPE



Clockwise from left: Moo Ping, Khao Pad Goong, Papaya Salad, Malaysian Chicken Wings, Mee Goreng

At the forefront of the recent street-food evolution in Poblacion, Makati, is Dixie Mabanta (known for restaurant-classics Mexicali and Cafe Mediterranean) who has single-handedly changed the neighborhood's landscape with his hole-in-the-wall taco eatery El Chupacabra. These days, it isn't surprising to see bankers and schoolgirls walking shoulder-to-shoulder with the area's other more colorful characters. They flock to Dixie's down-to-earth establishments to partake of tasty, value-for-money eats. His latest venture is Crying Tiger Street Kitchen where he indulges his personal cravings for Thai and Malaysian street food. The ambience fits right into any Southeast-Asian side street—the joint features strings of colored lights, bare concrete walls, and vinyl-plastered tables. Dishes are served on colorful, floral plastic plates—exactly how they do it in street-side eateries in Phuket or Khao San Road.

There's no air conditioning here, so go ahead and cool down with beers and cocktails. The Lemongrass, Lime, and Thai Basil Mojito is a fragrant twist on the classic Latin cocktail, with the lemongrass lending a gingery flavor that's distinctly Southeast Asian. For those looking for a sweeter mix, the Me Lychee Longtime is light and refreshing.

Pair your drinks with the Malaysian Wings Platter, which is perfect for those who aren't into

spicy food. The Moo Ping (Thai Pork Barbecue) takes the cake with its sweet glaze and subtle curry flavor. It's tender and juicy, with sneaky slices of pork fat between the meat. Have it on its own or accompanied by the equally tasty Khao Pad Goong (Thai Fried Rice with Shrimp).

Fried noodles always hit the spot, and Crying Tiger's Pad Thai Woon Sen delivers in heat, texture, and flavor. For those who don't like sweet with their savory, the Malaysian Mee Goreng—with its thick sambal sauce—is an extra hot alternative.

Rice meals abound in this small spot, and easy favorites are the Gai Tod (Thai Fried Chicken), Moo Krob (Thai Crispy Pork Belly), and Beef Rendang. The fried chicken and pork belly are both crispy and nicely seasoned, with the accompanying sauces lending the added tang or spice you might need. As for the Malaysian beef braised in coconut and spices, the complex sauce will have you reaching for an extra cup of steamed jasmine rice.

With a young market hungry for authentic and affordable eats, street food is proving to be the obvious solution. Crying Tiger Street Kitchen promises to be as straight-up as it gets—from food to ambience to fast service, it deliciously delivers on all points.

in a nutshell

CRYING TIGER STREET KITCHEN

P. Guanzon Street (between Makati Avenue and P. Burgos Street), Barangay Poblacion, Makati City; tel. no: 894-1769

MUST-TRIES

Lemongrass, Lime, and Thai Basil Mojito (P120), Moo Ping (P35 per stick), Khao Pad Goong (P225), Mee Goreng (P225), Moo Krob (P550 per slab, P225 per plate), Beef Rendang (P275)

THUMBS UP Taking a break from meat? Try their extensive (and tasty!) vegetarian menu.

Egging you on

Eggs for Breakfast is one of Antipolo's best-kept secrets—and it's one that's just too delicious to keep.

REVIEW BY CHINKEE CLEMENTE-KOPPE

Tucked inside a quiet subdivision along Sumulong Highway is a wonderful gem. Escape the busy road dotted with fast-food chains and hardware stores, and take the narrow residential street that leads to a parking lot marked with a huge black-and-white sign. From there on, it's a completely different world. A small gate leads you to the well-maintained garden of Velada Estate where husband-and-wife Sam and Kriska Lim, and their friend Jeff Chan operate Eggs for Breakfast. A casual conversation with the estate's owner led them to take on the café's operations, and in two months they were signing the lease. The trio's common love for breakfast fare led them to decide that they would focus on serving just that: all-day breakfast.

Despite the busy weekend, we were easily accommodated and given a corner table. After a few knowledgeable recommendations, orders were quickly taken and arrived one after another in a brisk manner, accompanied by generous cups of Americano and hot chocolate.

An order of the One Pan Breakfast is large



One Pan Breakfast



enough to be comfortably shared by two—it's their version of a full English breakfast, composed of two juicy sausages (Hungarian and Schublig), two thick slices of bacon, baked beans, roasted potatoes, sautéed mushrooms, and two eggs. I requested for a soft scramble, and that's exactly what I got. In fact, the dish delivered everything that it promised.

Fans of runny yolks will be pleased with the Eggs Benjamin—two slices of smoked salmon serve as the base for two nicely poached eggs, swathed in a velvety homemade hollandaise. The English muffins beneath them were lightly toasted to a crisp, and readily soaked in all the glorious sauce.

Save the best for last and indulge in the Buttermilk Pancakes with Caramelized Bananas. The establishment has arguably some of the fluffiest flapjacks. The pancakes soak in the rum glaze of the perfectly cooked bananas and become both decadent and ethereal.

Eggs for Breakfast is a gastronomic oasis amongst commercial eateries and run-of-the-mill grills. Its dishes are executed so well and its menu so promising that it makes regular weekend treks to Antipolo a must.



Buttermilk Pancakes with Caramelized Bananas

in a nutshell

EGGS FOR BREAKFAST

Velada Estate, 21 Don Juan Street, Villa Cecilia Subdivision, Mambagan, Lower Antipolo City; tel. no.: 213-2434

MUST-TRIES One Pan Breakfast (P470), Eggs Benjamin (P335), Breakfast Burger with Fries (P390), Buttermilk Pancakes with Caramelized Bananas (P255)

THUMBS UP Have an Antipolo staycation! Book a room at Velada Estate, start your day with a hearty meal at Eggs for Breakfast, swing by the Pinto Art Museum, and enjoy the peace and quiet of the quaint city.

Dish

RESTAURANT NEWS, SERVED HOT!



Taco Vengo

Residing in what was once a container van, Taco Vengo is not just another taco joint. The simple, laid-back spot in Kapitolyo has become an instant hit. One bite of the Pork Taco loaded with tender, flavorful pork cheek confit and topped with *chicharon* will confirm that the hype is real. Their tortillas are a special mix of corn and flour, setting their fare apart from other taquerias'. The Nachos por Machos—crisp chips topped with a sous-vide egg, chorizo, caramelized onions, and salsa *roja*—is so good, you'll want to finish the entire order all by yourself. The Cranberry Quesadilla is an unexpected dish, with crisp quesadilla triangles loaded with gooey cheese and tart cranberries. And then there's the Chwaffle a la Mode—the light-as-air churro-waffle hybrid topped with vanilla ice cream, cinnamon, and salted dulce de leche—which is absolute genius! Taco Vengo veers away from authenticity, but does so in such a delicious way. Dig in and enjoy!

Taco Vengo is at 16 United Street, Barangay Kapitolyo, Pasig City; mobile no.: 0917-5581658.



HOT PLATE

EVERYONE'S TALKING ABOUT...

Pepi Cubano. Cranking out cubanos since 2006, they finally opened a brick-and-mortar last September. Imagine French butter-brushed baguettes stuffed with roasted pork, ham, pickles, and cheese pressed on a hot *plancha*—the result can only be crisp, golden bread and gooey cheese. Let's eat!



ON THE MENU

Rice lovers rejoice! Spanish comfort-food establishment ArroZeria is churning out new specialty paellas. The Arroz Gratinado Longaniza is something worth talking about—it's paella topped with *longganisa*, broccoli, and an aioli gratin. Another standout is the Paella Rossejat, a Catalan-style paella loaded with beef shank, pork knuckle, and chorizo, packing quite the meaty punch. At ArroZeria, rice is always king, and these brand new dishes further solidify their claim.



JUST OPENED

Meat pies, coconut-sprinkled lamingtons, fish and chips, steaks, and sausage rolls—Australian fare shines at Bondi and Bourke, one of Makati's newest neighborhood hangouts. You'll find a lot of protein and fresh produce at this joint, which rounds up an ultimately well balanced, tasty meal. The Aussie pub is the first of its kind, and its hearty dishes will keep your tummies full and satisfied.

PHOTOGRAPHY: TOTO LABRADOR (TACO VENG) AND COURTESY OF SPOT.PH (PEPI CUBANO, ARROZERIA, BONDI AND BOURKE).
TEXT: REGINE RAFAEL. SEE DIRECTORY FOR RESTAURANT ADDRESSES.



International Fashion designer Renee Salud with Beauty Queens Bb. Pilipinas- Universe 2008 Jennifer Barrientos and Miss International 2013 Bea Rose Santiago attend the Monterey cooking demo with SMPFC Culinary Service manager Llena Tan-Arcenas and Monterey product manager Anna Nery.

Plan Your Meals For Stress-Free Living

Nobody intentionally goes on a diet that's deemed unhealthy. Every person starts his or her day looking for food that's wholesome and healthy. Alas, that intention is not always self-fulfilling.

But if you plan your meals ahead of time and spare some time for preparations, there is no reason why you should order takeaway all the time.

Food preparation will be stress-free when meals are well planned. For example, you can marinate a whole Magnolia chicken way ahead in a mixture of garlic, soy sauce and kalamansi then pop into the turbo broiler one hour before your family comes home.

You can also slow cook the day before a hearty stew of Monterey beef cubes with vegetables like garlic, onions, bell peppers, carrots, celery and potatoes, all available from Monterey Meatshop Plus.

Other dishes that can be cooked in advance are pasta and soups.

Properly planned meals, aside from pleasing the senses and satisfying hunger, help ensure that family members meet their daily nutrient needs. Planned meals help maintain the food budget and you, as the home maker, can really

enjoy quality time with loved ones because you have considered well your resources- available time, capability as a cook and what you have in your kitchen.

Here is a quick guide for planning meals:

1. Start with a weekly guide and begin with dinner and lunch plans. Breakfast plans are done last.
2. To make meals interesting, make a food pattern according to protein type - pork, beef, chicken, seafood, fish or ground meat. Dinner and lunch should not have the same type of protein for one day so if it is pork for Monday dinner then you might want to have chicken for lunch.
3. Decide on the dishes, making sure you alternate dry with saucy/soupy type of dishes. If your main dish is dry for lunch then serve something saucy/soupy for dinner. If main dish for dinner is dry on a specific day (say Monday) then plan a saucy dish for dinner the next day (Tuesday).
4. After you have identified all the main dishes for the week, you can plan for accompaniments like vegetable dishes, soup and/or sauces.



Honey Pork

5. Once the week's menu is ready then it is time to list down all the ingredients you will need. Be sure to check what you have leftover in your pantry and freezer to avoid overbuying.

When buying meat, you must look for quality meat. Monterey pork comes from grain-fed hogs that produce healthy, lean and parasite-free meat. The beef comes from Australian cattle fattened with grain for tender and wholesome beef cuts. Monterey meat is blast-chilled to stop the growth of bacteria and thereby maintain its freshness. It is distributed in refrigerated vans to keep the temperature constant from the plant to over 500 Monterey Meatshops all over the Philippines. In the Meatshops, the meats are kept in chillers and freezers to maintain freshness and protect it from external elements and other possible contaminants..

Monterey Meatshop Plus also carries complementary products such as Magnolia Chicken, Magnolia Brown Eggs, San Miguel Purefoods products, vegetables, sauces and condiments for that one-stop kitchen solution store for your cooking needs.

Selected Monterey Meatshop Plus branches also offer basic "Paluto" services and even "Ready to Eat" viands such as Adobo.

Each Meatshop is manned by a staff of butchers and merchandisers extensively trained in the Monterey Meatshop School. Monterey Meatshop butchers will help you with your purchases and even make special cuts for you, should you wish.

Remember, planning ahead will save you time, which you should be spending with your families.

Monterey Meatshop Plus also offers free delivery (633-MEAT(6328) so you don't need to leave the comforts of your home just to buy food.



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Yummy Lessons

Prick it good

Cuts of beef that come from the shoulder, bottom, and legs may be cheaper than the prized tender cuts, but they're just as flavorful. The downside? They can be quite tough. The good news is, there's a simple trick to tenderize meat. Before seasoning or marinating your beef, prick it all over, on all sides, with a fork then let it rest for four hours or overnight in the refrigerator. The next time you cook beef stew or grill flank steak, try this trick—you'll see what a big difference it can make!

PHOTOGRAPHY: MIGUEL MARIANO; TEXT & STYLING: KACHELLE SANTOS



This month,
LEARN HOW TO...

Master the classic
**BAKED SALMON
WITH PARMESAN
AND DILL**



Whip up French
CASSOULET at home



Make **EASY**
**CHICKEN SPIRAL
SOUP** for the kids



Cook with
KITCHEN SCRAPS

Yummy Lessons BACK TO BASICS



Food director **RACHELLE SANTOS** shares a classic recipe every cook should master.

Party season is right around the corner! When a potluck dish is called for, I usually whip up delicious baked salmon. It's my best bet for gatherings because it's quick, easy, and can be prepared ahead of time. It's also very versatile—you can swap the salmon out for white fish like *lapu-lapu* or *maya-maya*, pick a different herb, or use your favorite kind of cheese. Give this recipe a try and serve it during your next celebration. I'm sure you and your guests will love it as much as I do!



PHOTOGRAPHY: MIGUEL NACIANCENO AND PATRICIA MARTINEZ (EDITOR)
RECIPE, TEXT, AND STYLING: RACHELLE SANTOS. MAKEUP: YIDA NON JAUCIAN.



2



2



3



3

Baked Salmon with Parmesan and Dill

Serves 4 Prep Time 20 minutes
Cooking Time 15 to 20 minutes

WHAT YOU NEED

- ✓ 800 grams salmon fillets, skin removed
- ✓ salt, to season
- ✓ juice and zest from 1 lemon
- ✓ 1 cup mayonnaise
- ✓ 1 cup grated Parmesan cheese
- ✓ 2 teaspoons chopped fresh dill
- ✓ 1 teaspoon grated garlic

WHAT TO DO

1 Preheat oven to 350°F. Grease a rectangular baking dish with olive or vegetable oil and set aside.

2 Skim through salmon fillets and remove any pin bones. Season with salt and drizzle with lemon juice.

3 Combine lemon zest, mayonnaise, cheese, dill, and garlic in a medium bowl.

4 Arrange fillets on the prepared baking dish.

5 Spread mayonnaise mixture on top. Cover with foil.

6 Bake on the middle rack of the oven for 10 to 15 minutes. Remove foil and place baking dish on the top rack; broil for 5 more minutes or until topping is lightly golden brown and fish is cooked through.



5

TIP

MAKE THE MAYONNAISE TOPPING 2 TO 3 DAYS IN ADVANCE AND STORE, COVERED, IN THE REFRIGERATOR. WHEN READY TO USE, SPREAD ON TOP OF THE SALMON FILLETS AND BAKE.



Cassoulet, a slow-cooked casserole that typically consists of pork, duck, sausage, and white beans, is a dish I always prepare for potlucks, special occasions, and Noche Buena. It's a recipe from the South of France, and my aunt's French husband taught me how to make it. The key to its rich and deep flavors is the unhurried cooking—it's simmered slowly over very low heat. Cook it a few days in advance and let it rest in the refrigerator to let the flavors meld. Serve the stew with crusty bread or buttered pasta and a glass of red wine. Enjoy!

ABOUT THE COLUMNIST

A graduate of the Peregrine School of Cordon Bleu London, Jun Jun de Guzman has spent years as a popular chef instructor at the Center for Asian Culinary Studies. Consultancy work and teaching assignments have brought him around the Philippines, and he hones his skills by taking culinary classes abroad. Follow him on Instagram at @chefjelise.

Cassoulet

Serves 10 to 12 **Prep Time** 20 minutes

Cooking Time 3 hours

WHAT YOU NEED

- ✓ 1 kilo pork shoulder, cut into 2½-inch pieces
- ✓ 4 chicken thighs
- ✓ 2 duck legs (available at Santis Delicatessen)
- ✓ 220 grams lamb sausages (available at Santis Delicatessen)
- ✓ salt and freshly ground pepper
- ✓ 2 tablespoons vegetable oil
- ✓ 2 tablespoons olive oil
- ✓ 400 grams bacon, diced
- ✓ 3 medium white onions, sliced
- ✓ 3 tablespoons minced garlic
- ✓ ¼ cup tomato paste
- ✓ 1 to 1¼ cups dry white wine
- ✓ 1 (400-gram) can crushed tomatoes
- ✓ 6 to 8 cups beef stock, divided
- ✓ 2 dried bay leaves
- ✓ 1 teaspoon dried thyme
- ✓ 1 teaspoon dried rosemary
- ✓ 2½ cups drained canned white beans
- ✓ crusty bread, buttered pasta, or steamed rice, to serve

WHAT TO DO

1 Preheat oven to 325°F.

2 Season pork, chicken, duck, and lamb very well with salt and pepper. Heat

vegetable oil in a heavy-bottomed stockpot or Dutch oven over medium-high heat. When pot is almost smoking, sear meat in batches. Set aside.

3 In the same pot, heat olive oil over medium heat. Cook bacon until crispy. Set aside.

4 Add onions and garlic to the same pot. Season with salt and pepper. Cook until onions are wilted and caramelized, about 10 minutes.

5 Add tomato paste and stir to combine. Cook for 1 minute over medium-low heat. Turn up heat to high and add white wine. Scrape the brown bits at the bottom of the pan with a wooden spoon. Let wine reduce by half.

6 Add tomatoes, half the beef stock, bay leaves, thyme, and rosemary; let reduce to half. Return meats to pan, add remaining stock to submerge meats completely, and simmer. Skim off excess fat on the surface.

7 Cover pot with a lid and bake in the preheated oven for about 3 hours or until meats are fork-tender. Add bacon and beans during the last few minutes of cooking.

8 Before serving, discard bay leaves. Serve hot with crusty bread, buttered pasta, or steamed rice.



Easy Chicken Spiral Soup

Warm up your kid's tummy with a hearty, wholesome soup. It's as easy as adding all the ingredients into one pot!

WHAT YOU NEED

- ✓ 1 cup diced leftover roasted chicken or pan-fried chicken breast fillet
- ✓ 1/2 cup drained canned white beans
- ✓ 1/2 cup cream-style corn
- ✓ 1 (400-gram) can diced tomatoes
- ✓ 1 small piece canned pimiento, diced
- ✓ 1 cup uncooked fusilli pasta noodles
- ✓ salt and pepper
- ✓ 1/2 cup grated Parmesan cheese
- ✓ 4 to 5 fresh basil leaves, cut into strips

WHAT TO DO

- 1 Heat 3 cups water in a pot.
 - 2 When simmering, add chicken, beans, corn, tomatoes, pimiento, and pasta. Season lightly with salt and pepper. Simmer, stirring occasionally, until pasta is cooked, about 10 to 15 minutes. Taste and adjust seasoning, if needed.
 - 3 Transfer to bowls and top with Parmesan cheese and basil strips. Serve hot.
- Serves 4 to 5.**



2



2



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IDGE MENDIOLA teach and
inspire you to use pantry
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Leftover love

Find yourself with
odds and ends after
cooking up a storm?
Don't chuck them in
the trash bin! Try
these 10 ideas and
breathe new life
into kitchen scraps.



1 Crust away

Wondering what
to do with leftover
bread crust after making
your kids' sammies? Make
croutons by toasting them
until golden and crunchy! Add
them to soups and salads, then
crush the extra cubes to make
breadcrumbs.

2 Peel free

Save the peel the next
time you devour an
orange and use it to make an
orange-infused syrup perfect
for pancakes, ice cream, and
even cocktails. Simply boil the
peel with water and sugar, and
simmer until thick and syrupy.

3 Save the *santol*

The brown outer meat
layer covering the seeds of a
santol fruit is a favorite in
Filipino cooking. Cook it with
gata, *bagoong*, and garlic for a
perfect side dish to fried food.
Get the recipe for Ginataang
Santol from *Yummy.ph*.



4 Pulp fiction

Next time you make
vegetable juice using
your juicer, collect the leftover
pulp and whip up a dip. Mix
the pulp (carrot, cucumber,
and zucchini work best!) with
softened cream cheese, lemon
juice, salt, and pepper then
serve with crackers or crostini
for an easy appetizer.

5 Sow the seeds

When a recipe calls
for seeded tomatoes,
make sure to keep all the pulpy
seeds in one bowl so you can
make a tasty tomato dressing
afterwards. Whisk them with
olive oil, balsamic vinegar, salt,
vinegar, and Worcestershire
sauce, and you're done!

6 Brush hour

Don't know what to
do with the stems of
the fresh herbs you used for a
stew? Tie them up in a bunch
on one end to make an instant
kitchen brush. Use it to baste
meats when grilling.

7 Fish be with you

You've just filleted a
fish. What do you do
with the skin? We say turn
it into crispy *chicharon*!
Pat the skin dry with
paper towels, slice into
pieces, then dredge them
in a mixture of all-purpose
flour, cornstarch, and salt.
Deep-fry until crisp, and
serve with spiced vinegar
and an ice-cold drink.



8 Wow-termelon!

Here's one more thing to
love about watermelons:
You can pickle the rind! After
slicing off the red meat, peel
off the green outer skin to
leave just the white rind. Slice it
into small pieces, then simmer
in a mixture of star anise,
cinnamon, salt, pepper, sugar,
vinegar, and water.

9 Head turner

Shrimp heads are
packed with so much
flavor, so it's wise not to throw
them away. Why not make
seafood stock? And here's
another idea: Make tempura!
Coat the heads in the usual
tempura batter, then deep-fry
to golden perfection.

10 Teatime

Don't discard used
tea bags! You can
use them for the second time
to give rice and noodles a
flavor boost. All you need to
do is add the bags when
boiling your grains. Try jasmine
tea with rice and green tea
with noodles.

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JAMIE'S 15 MINUTE MEALS

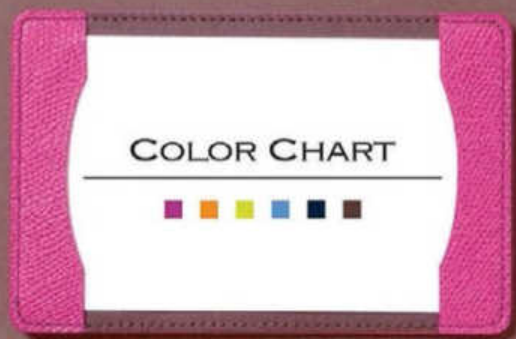


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DIRECTORY

Your guide to the shopping
and dining establishments
featured in this issue

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SM Supermarket

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Bun Appetit

Salcedo Saturday Market, Jaime C. Velasquez
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Casa Amarilla

For information, contact mobile no.: 0916-4249388
or visit www.casaamarillaph.com.

Chili Asylum

For information, contact mobile no.: 0919-8181220
or visit www.facebook.com/chiliasylum.

The Creamery Catering

For information, contact tel. nos.: 687-4373 and
687-3436, or mobile no.: 0917-8800203.

Maisen

G/F Greenbelt 5, Legazpi Street, Makati City
(tel. no.: 239-0390)

Nomnomnom Happy Food

3/F Pos Building, Scout Madriñan corner Tomas
Morato Streets, Quezon City (tel. no.: 517-1339);
www.facebook.com/nomhappyfood

Osaka Ohsho

3/F Mega Fashion Hall, SM Megamall, EDSA
corner Julia Vargas Avenue, Mandaluyong City;
www.facebook.com/OsakaOhshoPH

Real Girl Toy Kitchen

For information, contact tel. no.: 958-3720
or mobile no.: 0917-8085302, or visit
www.realgirltoykitchen.com.

Take Root

For information, contact mobile no.:
0917-5280689 or visit www.takeroot.ph.

Tortilleria El Mexicano

For information, contact tel. nos.: 642-1562 and
697-8117, or mobile no. 0917-5312957, or visit
www.tortilleriaelmexicano.com.ph.

RESTAURANTS

ArroZeria

4/F Century City Mall, Kalayaan Avenue,
Poblacion, Makati City (mobile no.: 0920-9744742)

Bondi and Bourke

G/F Cattelya Building, Salcedo Street,
Legazpi Village, Makati City

Pepi Cubano

Unit 7, G/F Tropical Palms Condominium,
103 Dela Rosa Street, Legazpi Village,
Makati City (mobile no.: 0907-5357574)

OTHERS

Crate & Barrel

4/F Mega Fashion Hall, SM Megamall,
EDSA corner Julia Vargas Avenue,
Mandaluyong City (tel. no.: 942-0761);
www.facebook.com/CrateandBarrelPhilippines

The Fabric Bar

3/F Greenbelt 5, Legazpi Street, Makati City
(tel. no.: 501-3164)

Feed 5000 Kitchen Studio

43 Sulu Street Ayala Alabang Village,
Muntinlupa City (mobile no. 0917-8428496);
www.facebook.com/Feed5000KitchenStudio

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Kal's Wooden Kitchen

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San Lorenzo, Legazpi Village, Makati City
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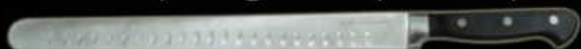
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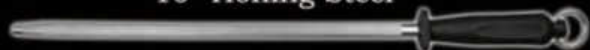
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ADAM'S SERIOUSLY GOOD ICE CREAM BY ADAM LIEBER

"Ice cream was not in the original plan," Adam Lieber says, which might sound a little odd for something that makes such a grand claim from the beginning. The chef had come to the Philippines first as a corporate employee for a cruise line and then, having decided to stay, as part of a team that put up a Japanese restaurant called Rose. There, Adam started to offer ice cream—some seriously good ice cream, it turns out—and before long, it was impossible not to notice that half the people who came to the restaurant were there looking only for his cool concoctions.

The sophisticated flavors (blue cheese with honey-soaked figs, and black sesame and fresh ginger, for example, are only two of the twenty-odd variants on the menu) are only a small part of the story. Adam says that there are three things that make his ice cream stand out. The sheer quality of the ingredients is one thing; the fact that everything is made from natural ingredients is another; but most intriguing, perhaps, is the third factor—an old-fashioned method of making ice cream that the chef had learned from scouring the diaries of the iconic food writer MFK Fisher.

Fresh cream from France, milk from grass-fed cows from Australia, world-class chocolates, French and Spanish cheeses, fruits picked at the peak of the season: "Only the best of the best," Adam insists. Some of the more famous fans of Adam's Seriously Good Ice Cream are memorialized in the very names of the flavors: Chiqui Monkey is named after the owner of Corner Tree Café, who had challenged him to make a vegan ice cream; The Ambassador's Butter Cream, made with homemade almond brittle, was made for a former US ambassador who had missed his butter pecan; and organic coco sugar-sweetened The First Lady's Fantasy was dreamed up for a former first lady who needed a dessert that was low on the glycemic-index scale.

The list of fans grows longer by the day. It may never have been in the plan, but fortune seems to have other ideas—weekend markets and a handful of restaurants make up a satisfying bulk of the business, and Adam is even in discussions for bringing the brand abroad. It was a big risk calling it "Seriously Good Ice Cream," but there hasn't been anyone who says it is anything less.



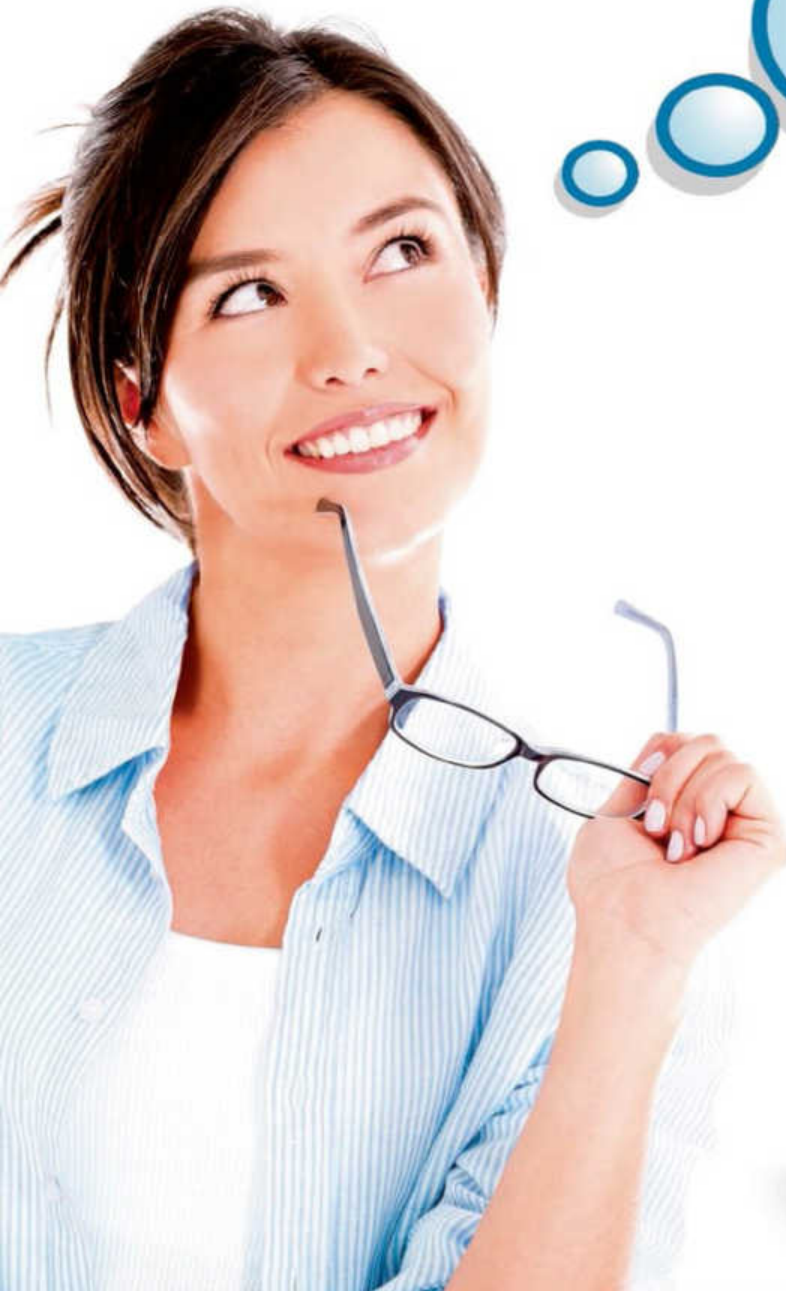
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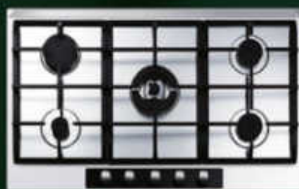
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